

## **Steer Information from Cripple Creek Farms**

Live weight – 1,200 lbs

Hanging weight – approximately 660 lbs

660 lbs yields approximately 430 lbs of meat

### **Breakdown**

160 lbs lean trim or ground beef

75 lbs round roast or steaks

80 lbs chuck roasts and steaks

70 lbs rib or loin steaks

45 lbs other cuts (brisket, flank, short ribs and skirt steak)

Price upfront to Cripple Creek Farms - \$3.00 per pound hanging weight

Whole steer      660 lbs at \$3.00/lb = \$1,980

½ steer            330 lbs at \$3.00/lb = \$990

Paid to the processor

\$0.55 per pound hanging weight + \$25.00 kill fee

660lbs at \$0.55/lb + \$25.00 = \$388

330lbs at \$0.55/lb + 12.50 = \$194

Total amount paid for Whole steer = \$2,368.00

Half steer = \$1,184

**Price per pound of meat = \$5.51**

**All weight amounts are approximate – weights could be higher or lower than the example given. {+ (100-200) or – (100-200)}.**

**Final weight cannot be determined until the processor does the hanging weight.**