

WHOLE & HALF BEEF INFORMATION SHEET



Ordering a whole or half beef can be a great way to get high quality meat for your family at a much lower price than buying by the piece. If you are willing to try many different cuts and have the freezer-space, it is the perfect option for you!

PRICING:

Pricing includes several different components. The beef, the butchering fees and the optional delivery fees. We require a \$500 deposit at the time of booking. This is fully refundable up until we deliver the animal to the butcher.

The Beef: Whole: \$2.75/lb hanging weight*
Half: \$2.75/lb hanging weight on half*

Butchering Fees: Butchering fees vary based on the amount of processing you request. You should expect at least \$500 in processing costs for a whole beef.

Delivery Fee: We are happy to pick up your cut beef at the butcher and deliver to your door for a \$60 delivery fee. Our butchers are located in Pennsylvania or Maryland and you are welcome to pick up the beef yourself to avoid this extra cost.

**Hanging Weight is the weight of the animal after immediate slaughtering and processing. Hanging weight does not reflect the total pounds of meat you'll receive. There are many factors that determine the total % of the hanging weight you receive. For example if you prefer bone-in cuts you will receive a higher percentage than if you request boneless cuts. Hanging weight also includes some organs such as heart and liver, which you will have the option of receiving or not. We also age our meat a minimum of two weeks which reduces weight due to moisture loss, but tenderizes the meat and makes it much more favorable.*

CUTS:

Upon ordering we will assist you in filling out a "cut sheet" where you will have the opportunity to request certain cuts (steaks and roasts). You may also request special processed meat, such as burger patties, hot dogs, chipped steak and other items. Please be advised the butcher does charge for this processing and it will increase your butchering costs.

READY TO ORDER?

Let us know you are interested in ordering a whole or half beef by telling us at a farmers markets, sending us an email at mccallsferryfarm@gmail.com or calling us at 937-673-2625 (Virginia) or 717-862-3117 (Pennsylvania).

FREQUENTLY ASKED QUESTIONS

How many pounds of beef can I expect for a whole beef?

Depending on the size of the animal, a whole beef will yield somewhere between 350-700 lbs. of cut beef.

How much money will I save by buying a whole cow?

If you were to purchase the same amount of beef from us by the piece, your average price per pound for the beef would be around \$10-12/lb. By purchasing a whole cow you can save between \$3-\$5/lb. from the total cost of the cow which could be a savings of several thousand dollars.

Why can't you tell me what the exact price will be upfront?

Selling beef by the pound assures you that you get the best value for the variation we have in our animals. Using hanging weight is the standard industry practice for selling whole and half cows. This assures us that we get a consistent price for the animals we have and you can have the customization in your butchered pieces. Hanging weight calculations are the fairest measure for both the customer and the farmer.

Why can't I get both T-bone steaks and NY strip steaks from the same half cow?

Certain cuts come from certain parts of the cow. A T-bone steak is essentially a NY strip with the bone and a small portion of filet. Both can't be cut from the same side. If you order a whole cow, one side can be cut T-bone and the other NY strip.

Can I request my own butcher?

Possibly. We will try to accommodate requests for using your own butcher preference with a few requirements. This option is available for whole beef only, and we will charge an animal delivery fee at a rate of \$0.75 per mile for every mile greater than it takes from our farm to our butcher. You will be responsible for picking up your own meat using this option.

How long will it take between placing my order with you and receiving my beef?

It varies. We schedule butchering once a month, but only have a limited number of slots. Depending on timing it could take a couple months until your animal will get scheduled at the butcher. It takes about a month from when we drop off the animal at the butcher until the beef is ready for pickup. At the time of scheduling, we will notify you of the approximate time when your beef will be ready.

