

July 2026

Purchasing a side of beef:

The buyer pays a price per pound for the hanging weight.

In addition, the buyer:

- communicates to the processor how they want the meat cut,
- pays for the processing,
- picks the meat up from the processor.

Prices on this type of sale fluctuate with the market.

A half side of beef typically occupies approximately 8 cubic ft. of freezer space.

With a half a steer, you'll get approximately 220 pounds of beef.

This includes about 100 pounds of ground beef,

and the rest of the beef.... in cuts like steaks, roasts, ribs, brisket, and tenderloin.

For an approximate example:

1/2 beef hanging price is \$4.40 lb. (This price fluctuates with the market.)

Avg. 1/2 beef hanging weight is 300-350 lbs.

$(\$4.40/\text{lb} \times 350 \text{ lbs}) = \1540 payable to the farmer.

In addition, there is a \$1.30 (approximately) per hanging lb.

butcher, cut, and wrap charge,

$(\$1.30 \times 350 \text{ lbs}) = \455 payable to the processor