



1/4 Beef

- \$4.75 per lb hanging weight plus processing
- \$200 deposit

1/2 Beef

- \$4.50 per lb hanging weight plus processing
- \$400 deposit

Whole Beef

- \$4.50 per lb hanging weight plus processing
- \$600 deposit

All deposits are NON-refundable, but can be transferred to another person.

Average hanging weight on a whole beef is 750#-880# (weights can vary)

Processing prices at Perham Locker Plant as of 3.9.2026

- 99 cents per lb hanging weight
- \$60 slaughter fee

(Not responsible for price changes at locker)



CONTACT US

218-616-2333

14844 129th Ave | Park Rapids MN

www.backhomefarms.net

backhomefarms@gmail.com

Online Store

<https://the-farm-store.localline.ca/httpsthe-farm-storelocallineca>

BACK HOME FARMS

Beef in Bulk

WHAT YOU NEED TO KNOW
BEFORE YOU BUY

1400 lb Beef

(whole beef live weight)

How much meat is in a whole, half, or quarter? Hanging Weight- also known as dressed weight or carcass weight - is what you get when you remove the parts that are inedible like the hide, feet, head, some of the bones and most of the innards. The average dressing percentage for most beef cattle is about 63%. A 1000 lb. animal would "dress out" at about 630 lbs. The live weight of most of our beef is between 1200-1400 lbs. On average our hanging weights are between 756 lbs and 882 lbs.

Is that how much I take home?

No. You take home the finished cuts or "yield". The percentage of the hanging weight that remains is called the "yield" and is generally between 70 - 75% of hanging weight. This percentage varies based on a number of factors including:

- Bone-in vs boneless cuts - This will dramatically affect yield; the more boneless cuts that are made, the lower the yield.
- The amount of fat remaining on the meat cuts - The yield will vary based on how much surface fat the cutter leaves on the cuts.
- A beef that dresses at 882 lbs. will usually yield between 600 - 625 lbs of take home meat.

A whole beef costs you approximately \$7.84 - \$8.17 per pound of take-home meat.

882 lb Dressed

(whole beef on the rail)



How much freezer space will I need?

Plan on approximately one cubic foot of freezer space for every 15-20 lbs of meat. The interior of a milk crate is slightly more than a cubic foot. For a whole beef (600#), you will need approximately 35 cu. ft of freezer space.

600-625# Retail Cuts

(ESTIMATED cut & wrapped - take home)

Here is an ESTIMATE of what you get with a WHOLE beef (your individual cuts may vary depending upon the actual size of your animal and your cut/wrap instructions):

- Roasts (3-4 lbs each)
 - Shoulder roast - 6-8 packages
 - Chuck roast - 12-15 packages
 - Sirloin tip roast - 5-6 packages
 - Rump roast - 2 packages
 - Eye of round roast - 4 packages
- Steaks (standard is 3/4" thick, 2 per package)
 - T-bone - 20-22 steaks
 - Rib - 24-26 steaks
 - Flank steak - 4 steaks
 - Round steak - 16-18 steaks
 - Sirloin 12-15 steaks
- Tenderloin - whole or sliced
- Ground beef - approximately 135-140 lbs
- Stew meat - 14-15 1/2 lb packages
- Short ribs - 5-6 pkgs (3-4 in a package)
- Soup bones - 8-9 packages
- Heart and Tongue - great dog food too!
- Brisket
- Liver
- OxTail
- Tallow/Suet - the birds will love you!
- Don't forget the bones for bone broth!

Take as much home from the butcher as possible - please contact us if you don't know what to do with a cut. We are here to help!