
Side/Quarter Beef Information

Thinking about ordering a side or quarter of beef from Bucky's Butchery? Here's some helpful information you should know before placing your order:

Our beef sides will typically weigh about 400 lb hanging weight. We currently charge \$3.30/lb* hanging weight which includes the meat and cut/wrap/freeze. You can expect to take home about 65% of the hanging weight from a side depending on how you have things cut (bone-in vs. boneless). Typical cuts from our beef are listed below (*Note* these are estimates as every animal yields differently). Any unwanted cuts can be included in trimmings (increases ground beef yield).

If you get 1" thick steaks and ~3lb roasts expect:

Side of Beef

5-7 Chuck Roasts
2 Arm Roasts
13-15 Rib (Ribeye) Steaks
1 brisket
2-3 packages Short ribs
6-8 T-bone Steaks
4-6 Porterhouse Steaks
4-6 Sirloin Steaks
1 Skirt steak
1 Flank steak
1 Tri-tip roast (only one per side of beef)
2 (Rolled) Rump Roasts
2-3 Sirloin Tip Roasts
8-10 Round Steaks (or 4-6 Round Roasts)
6 lbs Stew meat (any more would come out of Trimmings)
~120 lbs of Trimmings (hamburger meat)
Option for heart/tongue/liver/oxtail

Average total take home weight = ~260 lbs
Average total cost = \$1320.00
Average take home cost/lb = \$5.08/lb

Quarter of Beef

3-4 Chuck Roasts
1 Arm Roasts
6-7 Rib (Ribeye) Steaks
½ brisket
1-2 packages Short ribs
4-6 T-bone Steaks
2-4 Porterhouse Steaks
2-4 Sirloin Steaks
1 Skirt steak or Flank steak
1 Tri-tip roast (only one per side of beef)
1-2 (Rolled) Rump Roasts
1-2 Sirloin Tip Roasts
4-5 Round Steaks (or 2-4 Round Roasts)
3 lbs Stew meat (any more would come out of Trimmings)
~60 lbs of Trimmings (hamburger meat)
Option for heart/tongue/liver/oxtail

Total take home weight = ~130 lbs
Average total cost = \$660.00
Average take home cost/lb = \$5.08/lb