

Darren Allison @ O & L Farms

Estimated number of cuts per half/quarter

(amounts vary based on different cut selections)

	half	quarter
Steaks: estimated 1" thick		
T-bones	10	5
Porterhouse	4	2
Sirloin	7	3
Ribeye	14	7
Round steak (3/4")	7	4
Roasts: estimated size 2-3 pounds		
Chuck	4	2
Arm	4	2
Round	3	1.5
Rump	2	1
Pikes Peak	2	1
Sirloin Tip	2	1
Other cuts:		
Brisket	1	1/2
Short ribs (packs)	4-5	2
Ground beef (lbs)	106	53
Soup bones (packs)	2-3	1
Stew meat	5-6 lbs	2-3 lbs
Organ meats	as selected	
Liver	6-8 pks	2-3 pks

Pounds of take home meat (cut & wrapped) is dependant on hanging weight and cut selections

(amounts vary based on different cut selections (i.e.: bone-in/boneless))

Estimates based on a hanging weight of 750 pounds

	weight	freezer (cu ft)	1 cu ft = 30-35 lbs (depends on shelving)
Whole	450-485 lbs	13-16	
Half	225-240 lbs	7-9	
Quarter	112-121 lbs	4-5	