BUYING A QUARTER, HALF, OR WHOLE FROM PERKINS ANGUS RANCH

We sell Mixed Order quarter, half, and whole beef at a price of $5.25 per pound Hanging Weight. Your beef will come from either Ellsworth Packing or Canton Lockers. There is the option to pick your meat up from our store, have it delivered or to pick it up from the packing plant. When filling out the cut sheet please call Elizabeth (785)531-1365 to discuss cut size options.

THERE ARE A FEW TERMS TO KNOW ABOUT WHEN BUYING.

Mixed Order - You choose what cuts are in your "quarter". The amount you will get is based off of the weight instead of what is in that quarter. Ex. If the steer's hanging weight was 800 lbs, then your quarter would be 200 lbs of the cuts of your choosing. There are some limitations but generally, you have control over what you get.

Live Weight - This is how much the cow weighs while it is alive. Our cattle will go in between 1,100 lbs and 1,500 lbs.

Hanging Weight - This is the wight of the cow after the head, hide, feet, blood, and organs are removed. The hanging weight is 62% of our live weight.

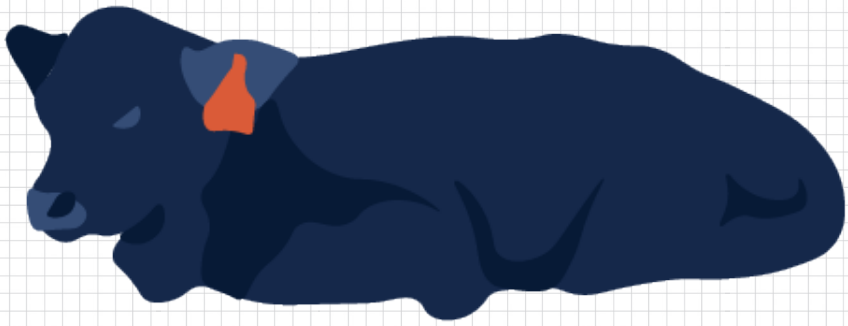
Final Weight - This is the weight of what you take home. It is typically between 60%-65% of the hanging weight, the loss is from bone and water loss.

WEIGHTS ON A QUARTER OF BEEF

		1,100 lbs	1,300 lbs	1,500 lbs
This is what goes in	Live	275 lbs	1325 lbs	375 lbs
This is what you pay	Hanging	170.5 lbs $895.13	201.5 lbs $1,057.88	232.5 lbs $1,220.63
This is what you take home	Final	102.3 lbs	120.9 lbs	139.5 lbs

EXTRA INFO!

- Freezer Space is an important aspect of taking home beef. For 1/4 you would need around 5.5 cubic feet, 1/2 is about 11 cubic feet, and 1 whole is about 22 cubic feet. If you have a chest freezer less space is needed.
- There is no added fat to our beef of any kind. What is there is what you get!
- Any specialty cuts tend to add an 1-2% or around $20 more.
- Don't know where to start? Don't worry you can discuss what you want out of your beef with either Elizabeth or Dustin Perkins. You can call them at Elizabeth's phone number (785)531-1365, Dustin's phone number (785)472-7161, or you can email them at office@perkinsangusranch.com.
- For more information please check out www.perkinsangusranch.com

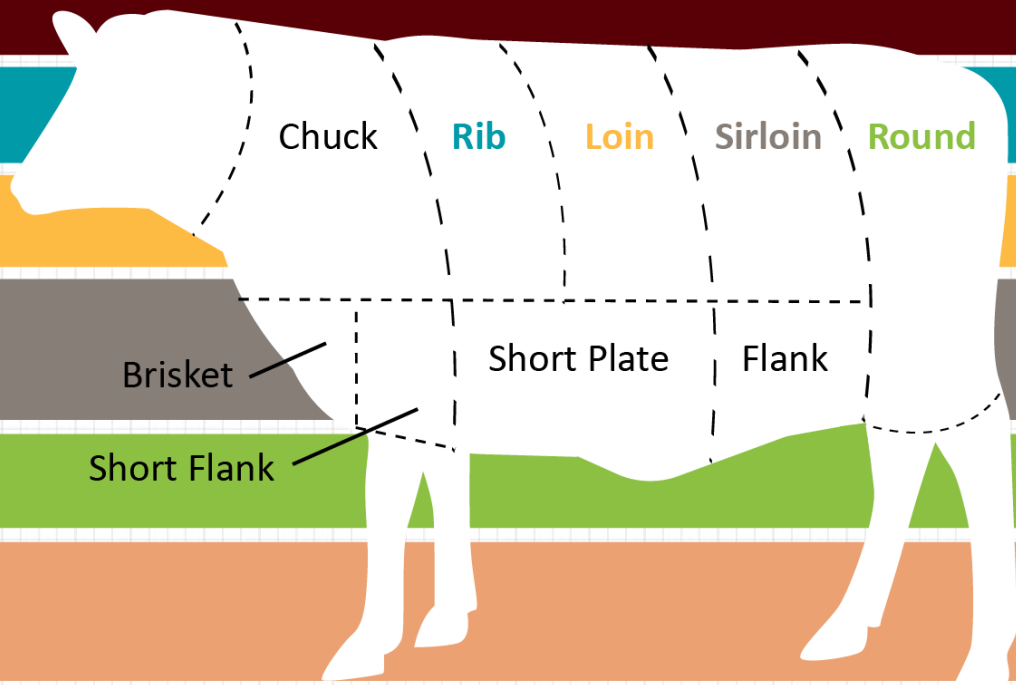


Preparing to Buy a Quarter of Beef

How much meat is a quarter of a beef?

Meat from a typical quarter of a beef with a live weight of **1300 lbs:**

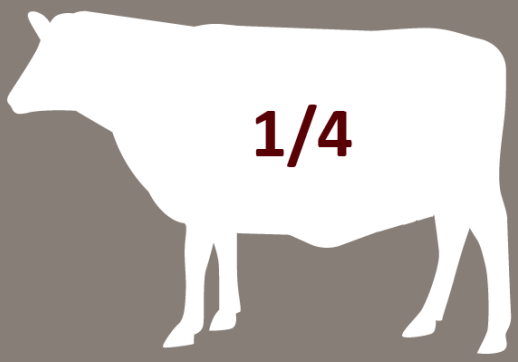
- 7 rib eye steaks
- 6 T-bone steaks
- 3 sirloin steaks
- 3 sirloin tip steaks
- 3 round steaks
- 6 roasts
- 35 to 60 lbs ground beef



Cuts and quantities of meat will depend on the animal and processor.

How much cooler/freezer space do you need?

Live weight: 1300 lbs



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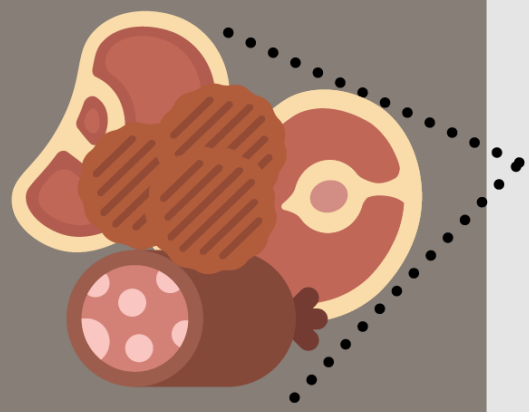

~142 lbs

4.5 cu. ft. of **chest freezer** space

OR

5.5 cu. ft. of **upright freezer** space

Customer Name _____

Customer Contanct Info _____

Canton Locker Cut List

Cut	Size
Ribeye	
Rib Roast	
T-Bone (KC and fillet on the bone)	
KC Strip	
Fillet (cut up tenderloin)	
Tenderloin (whole)	
Minute Steak	
Sirloin Roast	
Arm Roast	
Chuck Roast	
Rolled Rump	
Pikes Peak Roast	
Ground Beef	
1/3 LBS Square Patties	
Brisket	
Stew Meat	
Boiling Beef	
Ribs	

Ellsworth Packing Cut List

Cut	Size
Ribeye	
Rib Roast	
T-Bone (KC and fillet on the bone)	
KC Strip	
Fillet (cut up tenderloin)	
Tenderloin (whole)	
Top Sirloin	
Minute Steak	
Sirloin Steak	
Arm Roast	
Chuck Roast	
Rolled Rump	
Pikes Peak Roast	
Ground Beef	
1/4 LBS Round Patties	
Brisket	
Stew Meat	
Ribs	

*All specialty cuts may have additional costs