



620-465-3807

LOCALLY RAISED BEEF & PORK

Beef dry aged on the rail for 10 - 14 days. Pork cured and smoked to perfection.

Prices

Pricing includes meat, processing fees, slaughter and disposal fees (No additions other than sales tax)

Half Beef	\$2.89 per lb.	Grassfed Half	\$4.80 per lb. (seasonal)
Half of Half	\$2.95 per lb.	Grassfed 1/2 of 1/2	\$4.86 per lb. (seasonal)
Front Quarter	\$2.74 per lb.	Whole or Half Hog	\$2.54 per lb
Hind Quarter	\$3.19 per lb.		

What to Expect

	Average Dressed Weights	Cost Range based on Weight plus tax
Half Beef	300 - 400 lbs.	\$936 to \$1,248
Half of Half Beef	150 - 200 lbs.	\$478 to \$637
Front Quarter Beef	150 - 200 lbs.	\$444 to \$592
Hind Quarter Beef	140 - 185 lbs.	\$482 to \$637
Grassfed Beef Half	300 - 400 lbs.	\$1,555 to \$2,074
Grassfed Beef 1/2 of 1/2	150 - 200 lbs.	\$787 to \$1,050
Whole Hog	160 - 180 lbs.	\$438 to \$493
Half Hog	80 - 90 lbs	\$219 to \$246

Beef: Front vs. Hind Quarters

A front quarter of beef includes:

Roasts (Arm and Chuck)
Steaks (Rib or Ribeye)
Brisket
Short Ribs
Stew Meats
Soup Bones
Ground Beef

A hind quarter of beef includes:

Roasts (Rump and Pikes Peak)
Steaks (Sirloin, T-Bone, Round or Minute)
Stew Meats
Soup Bones
Ground Beef (less than the front)
Sirloin Tip Roast

Deposit Required

Beef Side \$200

Beef Quarter \$100

Hog \$50

Deposits are required on orders for sides and quarters of beef and whole or half hogs. Orders are filled after the deposit is received and are typically ready for pick up in 2 to 3 weeks.

We accept Visa, MasterCard, American Express, and Discover or checks may be made payable to Yoder Meats.