



## FAQ Page

**Our average steer will cost approximately:**

- **Quarter Beef=\$745.00**
- **Half Beef=\$1490.00**
- **Whole Beef=\$2980.00**

**Our average QUARTER steer will provide approx. 150 lbs. in your freezer.**

**Our average HALF steer will provide approx. 300 lbs. in your freezer.**

**Our average FULL steer will provide approx. 600 lbs in your freezer.**

**\*Note: These are approximates and the final price is based on the hanging weight of each animal\***

1. How are your animals raised?

West 20 cattle are raised on grass pastures. In the winter, our cattle stay on pasture and are fed free choice hay and grain. Our animals are never given hormones or antibiotics to promote growth.

2. How do I get my meat?

When the animals are ready to harvest, we will take the animals to our processor, Country Meat Cutters, located in Reeseville, Wi. They divide the meat into quarters, halves and wholes based on the orders we received. The processor delivers the meat to our butcher, Stoddard's Meat Market, in Cottage Grove, Wi. The butcher makes the cuts, wraps, and stamps the meat for you to pick up. The butcher will have an invoice ready for you to be paid at the time of pick up. His invoice will include your portion of the \$130 processing charge, and .90 per pound for

your share of the finished beef. If you want him to make hamburger into patties, they will have to charge you an extra \$1.50 per pound.

3. How much meat can I expect from my order?

Our steers will weigh 800 lbs. to 1200 lbs. live weight. Actual beef expected after processing a live animal is about 40% less than the live weight. That is called the hanging weight. The following table is just an example of the weights you may expect.

Live Weight (lbs)	Hanging Weight-Whole (lbs)	Hanging Weight-Half (lbs)	Hanging Weight-Quarter (lbs)
800	480	240	120
900	540	270	135
1000	600	300	150
1100	660	330	165

4. How is the hanging weight determined?

The hanging weight is determined at the processor. The hanging weight refers to the weight of the sides of beef as they hang on the rail in the cooler. This weight is taken before the beef is split up into different orders and different cuts of meat. This is the weight that the butcher's .85 per pound fee is based upon.

5. You will pick up your meat frozen in Cottage Grove at Stoddard's. It will be wrapped in butcher paper or plastic, depending on the cut, and labelled.

6. To make it easier to follow, here's an example of a complete bill for a 600 pound hanging weight steer:

600 lb. steer at \$3.85 per pound hanging weight = \$2310 (\$300 due at reservation with West 20, balance of your share hanging weight due when taken to processor. This can be paid over the phone, PayPal or mail in)

\$130 due to processor per steer, paid at pick up at butcher. You pay your share only.

.90 per pound hanging weight (so 600 lbs x .90 per pound = \$540 due to butcher. Paid at pick up.)

\$2310 Hanging Weight Charge on a 600 pound steer, pd to West 20

\$130 Processing Charge, paid at butcher pick up.

\$540 Butcher Charge, paid at pick up.

Total Cost= \$2980 for a 600 lb. hanging weight steer, or \$4.97 per pound

Remember, this is an entire steer. A quarter steer would be \$745.00, a half would be \$1490.00