



## **BUYING BULK BEEF**

What you need to know.

### **How does this work? Steps to getting bulk beef:**

- Read through these details, we can answer questions
- Place an order
- Make a deposit
- Animals make the trip to the butcher
- Beef hangs for 2 weeks
- Butcher follows your instructions for cutting your whole/half/quarter
- We send your final bill, final payment due to The Farms at Two Egg.
- You meet us at Renegade's Meat Processing at the arranged time, pay them for processing & take your meat home.
- We will deliver at an additional cost.
- Fill your freezer & Eat well!

### **COST:** If you order beef you can expect to pay, in total, around:

- \$2,400 - \$3,000 for a whole
- \$1,200 - \$1,600 for a half
- \$600 - \$800 for a quarter

### **Here's how it breaks down:**

**Payment to The Farms at Two Egg** is by live weight, currently \$2.30/lb. when you buy a whole beef, \$2.40/lb. for a half, and \$2.50/lb. for a quarter.

- Average weight of a "live animal" may average around 800-1000 lbs., 400-500lbs. for a half, 200-250lbs. for a quarter.
- So, for example, if you had a 1000 lb animal, you would pay 1000 lbs. x \$2.30, or \$2,300. For half: 500lbs. x \$2.40=\$1,200, or for a quarter: 250lbs. X \$2.50 = \$625

**Payment to Renegade's Meat Processing** is by hanging weight. Renegade's Meat Processing charges a \$85 kill fee per animal (\$42.50 for a half) and a \$0.95/lb hanging weight charge for cut,wrap & freeze.

- Hanging weight averages around 57% of live weight, so using the above example a 1000 lb beef would have a 570lb hanging weight.
- So, the Renegade's Meat Processing bill would be 570 lbs x \$0.95 = \$541.50 + \$55 kill fee for a total of \$596.50.



- So, for example, totaling the bill to The Farms at Two Egg, \$2,300 + \$626.50 to **Renegade's Meat Processing**, would cost you \$2,926.50 for a whole beef animal. This would be for a whole beef on the larger side.

Please remember all these figures are only a rough estimate to give you an idea of what to expect. Sometimes the animals are larger, sometimes smaller.

**DEPOSIT:** The Farms at Two Egg requires a deposit of:

- \$450 for a whole beef
- \$225 for a half beef
- \$100 for a quarter

This will reserve your beef for you and be deducted from your final bill. Once you place your order we will send you an invoice with a deposit request. This can be paid directly online or by sending us a check. The balance will be due once we have the weight of your animal at processing time. We can accept cash, checks or cards.

**PAYMENT:** You will need to make 2 separate payments, one to The Farms at Two Egg, and one to **Renegade's Meat Processing**. If you're paying by check, please remember to bring 2 separate checks.

- To The Farms at Two Egg: we will invoice you the final bill via email a week or so in advance of pickup. You may pay online or pay at pickup. We accept cash, checks, or cards.
- To Renegade's Meat Processing: Renegade's Meat Processing accepts cash, checks, or cards for payment.

For your convenience we try to let you know what your total bill to Renegade's Meat Processing will be before you come to pick-up.

**WHAT YOU TAKE HOME:**

From a 800-1000lb. whole live animal (with a 450-570 lb. hanging weight) you can expect to take home around 65% of that, or around 300-375 lbs of meat. (That would be about 150-200 lbs for a half or 75-100 lbs for a quarter). This will vary a lot depending on how you choose to have your beef cut. If you request lots of bone-in roasts, all the organs and some dog bones, you'll take home more weight than if you get boneless cuts and a lot of ground.



Here's a [chart](#) that explains how the dressing percentages work in converting a live animal into meat.

**HOW MUCH FREEZER SPACE YOU NEED:** as a ballpark guide you need about 5 cubic feet of freezer space for a quarter beef, 10 for a half, or 20 for a whole.

**PICK-UP:** We will meet you at Renegade's Meat Processing in Webb, AL on your specified pick-up date which will be arranged close to butchering time. Typically, pick-up is a Saturday morning.

**Renegade Meat Processing** (Webb, AL)

Phone#: (334) 792-2774

Address: 3571 Glen Lawrence Rd, Webb, AL 36376.

<https://www.renegadesmeatprocessing.com/home>

**CONTAINERS for BEEF TRANSPORT:** Renegade's Meat Processing will have your beef in boxes ready to load straight from their freezer. You may want to also bring your own coolers. 3 or 4 of the 48 qt-size coolers should be sufficient for a quarter beef.

It is easiest if you leave your coolers/boxes in your car, they will help you load the beef directly into your containers to save you having to lift them back into your car.

**CUTTING INFORMATION:** Before your beef goes to the butcher we will be in touch to get your cutting instructions. I will send you a link to a form you can fill out online. Of course if you have any questions please just ask us! If this is your first time and/or you feel overwhelmed you can always ask the butcher to do a "standard cut" and that will simplify things.

If you'd like more details about how beef is cut, what comes from where and what should be used to cook what, etc, here are a couple sites we have found helpful:

- Guide to various beef cuts:  
<https://www.marketsatshrewsbury.com/blog/recommended-beef-cuts/>
- Guide for buying whole & half animals:  
<http://www.extension.iastate.edu/Publications/PM2076.pdf>



## **WHAT COMES HOME FROM MY BEEF?**

Here's a rough idea of what you get with a half beef (your individual cuts may vary depending upon the size of your animal and your cut and wrap instructions):

In a half of a beef, there may be:

- 12 roasts
- 14 t-bone steaks
- 5 sirloin steaks
- 5 sirloin tip steaks
- 14 rib-eye steaks
- 6 round steaks
- There are also short ribs, flank steak, stew meat, brisket, soup bones
- approximately 70# of ground beef.

You can choose to have any of the cuts made into ground beef. Working with your processor, you can customize your packaging for your convenience.

**ALL CUTS WILL BE VACUUM SEALED:** Renegade's Meat Processing will have your beef packed & sealed and frozen in boxes in their walk-in freezers, all ready to go.

**MAKING CUTTING CHOICES FOR YOUR BEEF:** Sometimes confusion arises if this is your first time purchasing beef this way. In the grocery store you get a great variety in choice of cuts. But when you're getting one quarter or one half animal you have to make choices. You cannot, for example, get more filet mignon and fewer roasts, since there's a fixed amount of each on any given animal. It may be helpful to consult some of the links mentioned above. If you have questions we're happy to help!

## **EXTRA PARTS?**

If you are looking for some extras, or for a specific cut that you do not see listed on the form just make a note to the butcher or call and talk to them directly: (334)792-2774 they will help you out if they can.



### **WHOLE BEEF CUT SHEETS**

If you are getting a whole beef then you may fill out a separate cut sheet for each half if you wish to get it cut differently on each side. You can label each sheet “your name side 1” and “your name side 2” to keep it straight.

### **BEEF ANIMAL SIZE**

If you are particular about getting a smaller or larger whole or half please make a bold note of that on your cutting order, we do our best to accommodate.

Let us know if you have any other questions. We look forward to providing you with some delicious beef!

### **The Farms at Two Egg, LLC**

Katrinia & Anthony

(850) 247-8400

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<https://thefarmsattwoegg.com/>

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