



BUYING BULK BEEF

What you need to know.

Fill Your Freezer. Feed Your Family. Know Your Farmer.

There is something special about opening your freezer and knowing exactly where your food came from.

At The Farms at Two Egg, we are proud to provide families across the Florida Panhandle and surrounding communities with locally raised, grass-fed, grain-finished beef. When you purchase a beef share, you are investing in quality, flavor, and the peace of mind that comes from knowing the people who raise your food.

How does this work? Steps to getting bulk beef:

- Read through these details; we are always happy to answer any questions.
- Place your order and reserve your beef share.
- Submit your deposit to secure your animal.
- Your animal is transported to the processor.
- Beef hangs for approximately two weeks for proper aging.
- The processor follows your custom cutting instructions.
- We will send your final invoice once your live weight is finalized.
- You will meet us at Renegade Meat Processing at your scheduled pickup time, pay your processing fees directly to them, and take your beef home.
- Delivery may be available for an additional fee.
- Fill your freezer and enjoy locally raised, high-quality beef!

Estimated Total Investment:

Your final cost will vary depending on the size of your animal and your cutting preferences, but you can generally expect to invest approximately:

- \$3,200-\$3,700 – Whole Beef
- \$1,600-\$1,900 – Half Beef
- \$800-\$1,000 – Quarter Beef





How Pricing Works:

Payment to The Farms at Two Egg is by live weight, currently \$2.80/lb. when you buy a whole beef, \$2.90/lb. for a half, and \$3.00/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 \$2.80, or \$2,800. For half: 500lbs. x \$2.90=\$1,450, or for a quarter: 250lbs. x \$3.00 = \$750

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, and freeze.

- Hanging weight averages around 57% of live weight, so using the above example a 1000lb animal would be 570lb. hanging weight.
- So, the Renegade’s Meat Processing bill would be 570 lbs x \$0.95 = \$541.50 + \$85 kill fee for a total of \$626.50
- So, for example, totaling the bill to The Farms at Two Egg, \$2,800 + \$626.50 to **Renegade’s Meat Processing**, would cost you \$3,426.50 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:

- \$600.00 for a Whole Beef
- \$300.00 for a Half Beef
- \$150.00 for Quarter Beef

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 online or by sending us a check. The balance will be due once we have the weight of your animal at processing time. We accept cash, checks, or cards.

THE FARMS
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TWO EGG



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.

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 on a Friday 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 bags 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 of 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 of 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 half beef (your individual cuts may vary depending upon the size of your animal and your cut and wrap instructions):

In 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, and 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 bags 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 of choices. 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.

The Farms at Two Egg, LLC

Katrinia or Anthony

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thefarmsattwoegg@gmail.com

<https://thefarmsattwoegg.com/>

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