



QUARTERS AND SIDES OF BEEF - Information Sheet

Knowlan Family Farm will periodically have beef for sale online and/or at our farm store. The beef will be available for purchase in individual cuts or as quarters and sides. We use a USDA inspected facility to process all cattle.

What to Expect - Weight, Cuts, Etc.

On average, our steers "live weight" should be in the range of 900 to 1,000 pounds. The "hanging weight" is typically 60% of the live weight, and the processed weight is around 60% of the hanging weight. So, for a 1,000-pound steer, the hanging weight should be 600 pounds, and the processed weight should be around 360 pounds. That means a quarter of beef after processing will normally weigh 80 to 90 pounds, and a side will weigh 160 to 180 pounds.

Quarters and sides of beef are normally sold by farmers based on a price per pound for the "hanging weight," but the actual cost of the packaged beef is higher because of the weight lost during processing. Buyers who purchase quarters and sides are also typically required to pay the processing fee.

Since Knowlan Family Farm is using a USDA inspected facility to process our beef, we pay the processing fee and sell our quarters and sides by the pound based on the final processed or "packaged" weight. Our quarters and sides include a mix of steaks (rib, sirloin, T-bone, flank and skirt), roasts (chuck, arm, rump and sirloin tip), ground beef, and in some quarters, a brisket. Knowlan Family Farm does not include hearts, tongues, ox tails, liver or soup bones in our quarters and sides; but those cuts are available at a lower price per pound.

Sales per Pound

Sides and quarters are available at a discounted rate over individual cuts of meat. There will be limited availability on quarters and sides as we reserve a portion of our beef for sale in-store. Pricing on individual cuts will vary by type.

About our Pasture-Raised Beef

The beef we sell at Knowlan Family Farm is pasture-raised on our fields. The cattle eat grass and hay, with no hormones and no antibiotics added to their diet. Depending on the quality of the grass at the time of processing, our steers may be finished for 45 days on a combination of grass, hay, soybean hulls and/or a small amount of cracked corn. We have found the extra protein and carbohydrates from the soybean hulls or corn adds marbling and makes the beef more tender.

How to Reserve

Quarters and sides can be reserved on our Online Store. A deposit of \$100 is required, with the balance due when the quarters or sides are picked up from the farm store. Please contact us on Facebook if you have any questions or need additional information.