

**Homestead Farm**  
**212 Hallowell Road**  
**Pownal Maine 04069**  
**207 415 2792**  
**www.homesteadfarmangus.com**  
***Registered Black Angus Cattle***

Listed below is an example of a 400 lb. hanging weight side of beef. A 400 lb. hanging weight side of beef will yield approximately 240 lbs. of beef in a variety of cuts. Depending on the cutting instructions, this side of beef will yield approximately:

London Broil	6.0 lbs.
Chuck	15.0 lbs. (two 1" steaks and one 4lb roasts)
Rib Eye	18.0 lbs. (cut into rib eye steaks)
Tenderloin	2.0 lb.
Loin Steaks	20 lbs. (1 club steak, 2 T-Bone steaks, 2 Porterhouse steaks)
N.Y. Sirloin	5.0 lbs.
Bottom Round	4.0 lbs. (one 4 lb. roast or 2 steaks)
Eye of Round	10.0 lbs can be cut into minute steaks
Top of Round	14.0 lbs. 3 to 4 steaks plus 1 roast
Soup Bones	8.0 lbs.
Stew Meat	20.0 lbs. in 2lb. packages
Hamburger	96.0 lbs. this is diet lean which is 97% fat free in 1 lb. packages

This is an example of a full side of beef.

These animals are all raised on our farm in Pownal Maine

They are raised on Maine grass and a specially formulated grain mix of corn, soybeans, barley, and minerals with zero feed additives

These animals are never feed or implanted with growth hormones

All processing is done under the supervision of a USDA Inspector at a fully licensed Maine butcher shop, is frozen, and wrapped in cryovac seal.

The price for 2017 is \$3.65/pound hanging weight plus the processing plant fees (typically \$350.00)

Example: 400lbs hanging weight x \$3.65=\$1460.00+\$350.00 processing= \$1810.00  
Dog bones, liver, short ribs are available

