

**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 200 lb. hanging weight quarter side of beef. A 200 lb. hanging weight quarter side of beef will yield approximately 120 lbs. of beef in a variety of cuts. Depending on the cutting instructions, this quarter side of beef will yield approximately:

London Broil	3.5 lbs.
Chuck	7.5 lbs. (two 1" steaks or 2, 4lb. roasts)
Rib Eye	8.0 lbs. (cut into rib eye steaks or 2, 3-4 lb. roast)
Tenderloin	1.0 lb. steak or roast
Loin Steaks	10 lbs. (1 club steak, 2 T-Bone steaks, 2 Porterhouse steaks)
N.Y. Sirloin	3.0 lbs.
Bottom Round	4.0 lbs. (one 4 lb. roast or 2 steaks)
Eye of Round	5.0 lbs. can be cut into minute steaks or one roast
Top of Round	7.0 lbs. 3 to 4 steaks or two roasts
Soup Bones	8.0 lbs.
Stew Meat	14 lbs. in 2lb. packages
Hamburger	50 lbs. this is diet lean ground beef in 1 lb packages

This is an example of a quarter side of beef. The hamburger is diet lean; this can be adjusted with the purchase of a full side.

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 2022 is \$5.00/pound hanging weight plus the processing plant fees (typically \$250.00 to \$300.00)  
Example: 200lbs hanging weight x \$5.00=\$1000.00+\$275.00 processing= \$1275.00  
dog bones, liver, short ribs are available

