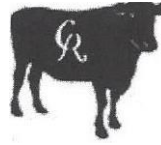


cottonwood Ranch



ANGUS BEEF

Local, All Natural,
Family Owned & Operated
Paul & Kristin Uhlenkott
135 Morrison Lane, Front Royal, VA
{208} 816-1306-CELL

What will your beef cost?

The cost range is \$4.25 to \$4.75/lb hanging weight depending on the size of your order. This DOES include processing. The hanging weight is the weight of the carcass, before it is processed into individual cuts. Your take home weight of meat will be about 35%-45% less depending on how you have the meat cut.

Average hanging weights:

Quarter: 175-200 lbs = approximately \$800-\$900 for the meat

Half: 350-400 lbs = approximately \$1500-\$1800 for the meat

Whole: 700-800 lbs = approximately \$3000-\$3500 for the meat

What you will receive with your order:

The table below gives approximate amounts of each cut that you **will** receive. Your order may vary slightly from this, and you may opt for different cuts than these where it is possible. For instance, you may prefer T-bone and Porterhouse steaks rather than NY strip and Tenderloin-did you know that a Porterhouse steak is composed of a NY Strip on one side of the "t-bone" and tenderloin on the other? You may also wish to have some cuts turned into ground beef, such as the brisket or short ribs.

Individual Cut	Quarter/split half	Half Beef	Whole Beef
Chuck Roast	10-12 lbs	20-24 lbs	40-48 lbs
Rolled Rump Roast	3 lbs	5-6 lbs	10-12 lbs
Sirloin Tip Roast	3 lbs	5-6 lbs	10-12 lbs
Round Steak, or Stew Meat	3-4 lbs	6-8 lbs	12-16 lbs
Ribeye Steak	2.5-3.5 lbs	5-7 lbs	10-14 lbs
NY Strip Steak	2.5 lbs	5 lbs	10 lbs
Sirloin Steak	21bs	4 lbs	8 lbs
Tenderloin Filets	1.5 lbs	3 lbs	6 lbs
Flank Steak	.5 lbs	1 lbs	2 lbs
Skirt Steak	1.6 lbs	3.2 lbs	6.4 lbs
Brisket	21bs	4 lbs	8 lbs
Short Ribs	21bs	4 lbs	8 lbs
Soup bones with meat	41bs	8 lbs	16 lbs
Liver	lib	2 lbs	4 lbs
Ground Beef	45-50 lbs	90-100 lbs	180-200 lbs