



HOW TO DETERMINE PRICE OF A 1/4, 1/2 OR FULL COW SHARE.

When you order a quarter, half or full cow share- You are able to purchase the meat from us at a lesser rate than the 'per cut' price because along with it being an easier transaction for us you also assume the responsibility of the processing costs. However since the processing costs are based upon the weight of the animal, it can be confusing to calculate. Below is an equation and chart to explain the calculation process.

$$(\text{Slaughter fee} \times \text{Share}) + ((\text{Processing fee} \times (\text{Hanging weight}^* \times \text{Share})) + (\text{Cow rate} \times (\text{Final weight}^* \times \text{Share}))) = \text{Total}$$

LOCAL PROCESSORS (Fees vary)	STEINER'S PACKING CO., INC	LARRY'S CUSTOM MEATS	EKLUND PROCESSING	
SLAUGHTER FEE (Flat price per animal multiplied by share 1/1, 1/2, or 1/4)	\$65 (x SHARE)	\$70 (x SHARE)	\$70 (x SHARE)	PROCESSING
PROCESSING FEE (Calculated by Processors set price per lb x Hanging weight* and then multiplied by share 1/1, 1/2, or 1/4) Includes butchering, aging, packaging, labeling and freezing.	80¢ x ___ lb (x SHARE)	85¢ x ___ lb (x SHARE)	75¢ x ___ lb (x SHARE)	
SPRING LAKE FARM FULL COW RATE (Calculated by Multiplying Rate by x Final Weight**and then multiplied by share 1/1)	\$4.25 x ___ lb (x SHARE)	\$4.25 x ___ lb (x SHARE)	\$4.25 x ___ lb (x SHARE)	FARM
SPRING LAKE FARM 1/2 COW RATE (Calculated by Multiplying Rate by x Final Weight**and then multiplied by share 1/2)	\$4.50 x ___ lb (x SHARE)	\$4.50 x ___ lb (x SHARE)	\$4.50 x ___ lb (x SHARE)	
SPRING LAKE FARM 1/4 COW RATE (Calculated by Multiplying Rate by x Final Weight**and then multiplied by share 1/4)	\$4.75 x ___ lb (x SHARE)	\$4.75 x ___ lb (x SHARE)	\$4.75 x ___ lb (x SHARE)	
TOTAL				

HANGING WEIGHT*: Weight of hanging carcass - determined by processor before butchering and packaging. Weight is calculated after blood, head, hide, hoofs, and organs are removed and can be estimated to be approx 60-70% of live weight.

FINAL WEIGHT**: Weight of final packaged meat, often referred to as 'Take Home' meat after being prepared by processor. Includes some, but not all soup bones (bones with marrow), suet (beef fat), and select organ meats. Final 'take home' meat weight is usually approx 60-70% of hanging weight.

It should be noted that quite a bit of moisture (and therefore weight) evaporates during the dry aging process. In contrast most supermarket beef is 'wet aged' meaning fluids such as saline solutions are added during the processing to increase the final weight.

BEFORE DETERMINING THE TOTAL YOU WILL NEED TO KNOW THE FOLLOWING:

Hanging weight ____ lb & Final Packaged weight ____ lb

Share: 1/1 Full Cow 1/2 Cow 1/4 Cow

Processor: Steiner's Packing Co.,Inc. Larry's Custom Meat Eklund Processing

HERE IS AN EXAMPLE OF A CUSTOMER THAT BOUGHT A HALF COW IN AUGUST, THAT HAD A HANGING W OF 306 LB, AND FINAL W OF 230 LB.

SHARE: : _____1/2	(SF X SHARE) + (PF X (HW X SHARE)) + (R X(FW X SHARE)) = TOTAL			
SF SLAUGHTERING FEE: _____\$70 X SHARE				
PF PROCESSING FEE: _____80 PER LB				
R HALF COW RATE: _____\$4.50 PER LB	(70/2)	+ (.80 X (306/2))	+ (4.50 X (230/2))	= TOTAL
HW HANGING WEIGHT: _____306 LBS X SHARE	(35)	+ (.80 X 153)	+ (4.50 X 115)	= TOTAL
FW FINAL WEIGHT: _____230 LBS X SHARE	35	+ 122.40	+ 517.50	= \$674.90