Your purchase of a custom ¼; ½ or whole beef starts with your deposit payment and selection of a processing date. (We will be in contact with you about available processing dates). Just prior to the processing day we will send you an email with all the necessary information you need to get the meat cut according to your preference and liking.

The kinds and amount of cuts you take home will depend on the cuts you choose. For example, cutting your beef with the Tenderloin taken out will give you Strip steak and Rib steaks, while cutting it up with the tenderloin left in will give you Porterhouse, T-Bone and Ribeye steaks. You can choose if you like your ribeye with or without bone, etc. The people at Sorg Quality Meats will be happy to assist you in making those decisions, so you can make the best use of your meat and have the cuts you need for your favorite recipes.

Beef needs to hang for around 14 days for best quality and flavor. Once the meat is cut and packaged and the exact weight for your order is established we will invoice you for the remaining balance of your order.

Pick up is from the processor where you will pay for the processing fee separately and directly to the processor.

**Typical cost for ¼ beef** with a hanging weight of approx. 150lb is $750 ($5.00/lb)

Processing cost for ¼ beef is approx. $150

Total approx. cost for ¼ beef $900

**Required Freezer Space:** A ¼ beef will give you approx. 100lb take home meat. This is equivalent to about 5 full-size grocery bags.

On average ¼ beef will yield:

25 lb Chuck roasts

4 Lb Rib roast or steak

5 lb Sirloin Tip Roast

3 lb Rump roast

12 lb Round roast or steak

4 lb Porterhouse steak

3 lb T-bone steak

12 lb Sirloin steak

3 lb brisket

25 lb ground beef

3 lb beef stew

2.5 lb liver

5.5 lb soup bones

**For a ½ beef it will be double the cost for double the meat.**