Hanging weight - Approximately 650 lbs

***Please note that the chart below should be used only as a guide for our most popular configuration. You can choose your thickness for your steaks and your poundage for your roast. All packages will be wrapped in plastic freezer wrap and marked accordingly.***

| | T-Bone/Porterhouse | Sirloin | Round Steak | Rump Roast | Sirloin Tip Roast | Chuck Roast | Chuck Steak | Rib Roast/Steak | Beef Stew | Gr. Beef (lbs) | Soup Meat |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Whole Beef | 26 to 30 | 14 | 20 to 24 | 6 | 6 | 24 to 30 | 8 to 12 | 10 to 12<br>24 to 28 | 20 to 28 | 140 to 180 | 10 to 12 |
| Side of Beef | 13 to 15 | 7 | 10 to 12 | 3 | 3 | 12 to 15 | 4 to 6 | 5 to 6<br>12 to 14 | 10 to 14 | 70 to 90 | 5 to 6 |