

HOLDING RANCH
9534 SWIGART RD.
MONTAGUE, CA 96064
925-997-1072
www.holdingranch.com

CUT SHEET FOR A QUARTER

Beef Cut	Number of Packages*	Lbs/Package*
Ground Beef (1 lb. package)	35	1.00
New York Steak	2 to 3	1.33
Filet Mignon	2 to 3	0.67
Rib Eye Steak	2 to 3	1.67
Top Sirloin Steak	3	1.67
Flat Iron Steak	1 to 2**	1.00
Flank Steak	1**	1.00
Skirt Steak	1**	0.67
Tri Tip Roast	1**	1.75
Petite Tender	1**	1.00
Sirloin Tip Steak	2	1.33
Oyster Steak	0	0.00
Chuck Roast	1 to 2	2.67
Cross Rib Roast	1	3.00
Top Round Roast	0	0.00
Eye of Round Cube Steaks	4	0.50
Stir Fry/Fajita	6	1.00
Stew Meat	3	1.00
Short Ribs	1 to 2	2.00
Beef Shanks	2	1.00
Leg Bones	1	4.00

Approximate total weight: 80-120 lbs depending on the cow.

*estimates

Quarters will include **EITHER 1 Petite Tender, 1 Flank and 1 Skirt **OR** 1 Tri Tip and 2 Flat Irons

CUT SHEET FOR HALF (can be customized)

CUT SHEET FOR WHOLE (can be customized)

Prices:

Quarter: \$6.29/lb

Half: \$5.99/lb

Whole: \$5.49/lb

To hold a quarter, you will need a 5 cu ft freezer. To hold a half, you will need an 8 cu ft freezer. To hold a whole, you will need a 16 cu ft freezer.