

## **Information re-Beef Raising & The Final Product**

1. Your farmer buys LIVE WEIGHT 6-month-old *feeder* calves “on the hoof” that have been weaned slowly and humanely and weaned without grain. Your farmer raises them outdoors on grass/hay for 2+ years without grain or hormones. Antibiotics are used only in dire emergency >1% chance; we employ natural approaches first. The farmer rotates the herd daily on paddocks, and plants grasses and/or clover into the pastures.
2. *Twin Brook Camillus Farm, LLC* (47 acres) does a freezer trade and occasionally ‘per piece’ retail, based on USDA regulations. With a freezer trade, the customer buys the animal, and as a service to you, we hire the animal butchered and packaged; you purchase the CARCASS. The purchase price of the carcass is determined by the HANGING WEIGHT.
3. At the time of butchering, the head and hide and feet and viscera and organs and blood is removed for HANGING WEIGHT or “on the rail” where the “dressed” beef carcass is aged for ~10 days. The “Dress Percentage” of a carcass’ hanging weight is 50-66% of the live weight, or a ~39% loss to the farmer.
4. The RETAIL WEIGHT or ‘Take Home’ Weight are the meat cuts *after the butcher makes the carcass into steaks, roasts, or hamburg*. The Retail Weight is between 60-70% of the Hanging Weight, or an ~18% loss to the customer. (76% is a good percentage!) ‘Take Home’ Weight varies due to bone or boneless cuts. [NOTE: Grass-fed beef has a slightly higher carcass yield than grain-fed beef due to less fat trimmed away.]  
FACTORS regarding less retail weight compared to Hanging Weight—
  1. Evaporation due to aging / hung for 10-days
  2. ‘Bone in’ *versus* Boneless
  3. Fat remaining on meat cuts
  4. Leanness of ground beef (% fat)...*based on how meat is trimmed*
5. From the live animal on the hoof to the steak on your plate is ~57% loss. That means that a 1000-pound animal will produce ~430-pounds of ‘take-home’ food. Our animals are larger than 1000 pounds...they might be 1400 or 1500 or 1700 pounds.  
$$\begin{array}{rccccccc} \text{LIVE WEIGHT} & \times & \text{Dress Percentage} & \times & \text{Carcass Yield (cuts)} & = & \text{\# pounds of meat} \\ 1000\# & & \sim 60\% & & \sim 76\% & & = 471 \text{ pounds or } 117\# \text{ per quarter beef} \end{array}$$

### Factors in ‘Finishing’ Beef—

- >Hanging weight will be too light if animal is too young; larger animals have a heavier hanging weight.
- >Grass-fed beef takes longer to hit the finishing point. Grass-Fed:26-30 months/ Grain-Fed:18months
- >Before ‘finishing-weight’ is acquired, the body of the animal is still building the frame.  
Muscle development and Fat deposits (marbling) do not happen until the frame is built.
- >Your Farmer ‘marbles’ your meat during the final 6-8 weeks of its life; He grazes them in high-carbohydrate greens of millet greens, brassicas that are planted annually for this purpose.

6. Plan accordingly for your freezer space for frozen cuts of the carcass:
  - Quarter carcass—> 4 cubic foot freezer space.
  - Half carcass—> 8 cubic foot
  - Whole carcass—> 15-17 cubic foot