

Example of Meat Quantities (Approximately 750- 850lb Hanging Weight)

Cuts	Whole	Half	Quarter
Ground Beef	140-160lbs	70-80lbs	35-40lbs
Sirloin Steaks	32lbs	16lbs	8lbs
T-Bone Steaks	48lbs	24lbs	12lbs
Rib Steaks	32lbs	16lbs	8lbs
Short Ribs	36lbs	18lbs	9lbs
Soup Bone	36lbs	18lbs	9lbs
Chuck Roast	32-40 (3lbs)	16-20 (3lbs)	8-10 (3lbs)
Arm Roast	8-12 (3lbs)	4-6 (3lbs)	2-3 (3lbs)
Rump Roast	4-8 (3lbs)	2-4 (3lbs)	1-2 (3lbs)
Tip Roast	4-8 (3lbs)	2-4 (3lbs)	1-2 (3lbs)
Heart/Tongue/Liver	Optional	Optional	Optional



Timeline:

1. Return this form with your \$250 check deposit (Mail to: Wagner Cattle Co., 17253 Frontier Road, Ferryville, WI 54628) or contact John Wagner at 608.444.7143 or wagner@wagnercattle.co to arrange for electronic payment (PayPal, Venmo) before June 15th, 2021
2. Current orders will be delivered to processing October and November 2021. You will be contacted for custom processing instructions to have the beef processed as desired. We will inform you when your animal goes to process, and soon after the hanging weight and final cost.
3. Send in final payment and we will send you your pickup date and location.
4. 5% of the Beef Order goes to Ducks Unlimited (Note Processing Fees not included as Beef Order)

Frequently asked questions:

• **What is hanging weight?**

"Hanging weight" is the weight of the animal after the slaughter process which removes the head, internal organs, hooves, hide which is about 60-70% of live weight.

• **How much meat will I receive?**

You can expect a "take home weight" in packaged meat of about 60% of the hanging weight, depending on the cuts you choose

• **How much freezer space do I need?**

1cu. ft. of freezer space for each 25lb of beef. Whole beef: 14cu ft freezer space, half 7 cu ft, quarter a 3.5 cu ft.

• **Is the Beef Organic?**

We are as close to organic as we can be without being certified. Our pastures aren't certified, and we DO NOT USE Growth Hormones, Pink Slime, unnecessary antibiotics or MSG. You will receive Farm to Table Quality and Flavor!

• **What are the advantages of grass fed and corn finishing?**

We finish with corn to increase marbling, flavor and tenderness of your beef.

Order Information: (Circle) Whole Beef Half Beef Quarter Beef

Please return this portion of the form along with the \$250 deposit:

Name: _____

Address: _____

City/State/Zip: _____

Phone: _____ E-mail: _____



17253 Frontier Road
Ferryville, WI 54628
wagner@wagnercattle.co