

# Plus the fact that less than half of a steer is "take home" beef

Lots of people think there's plenty of beef no farther away than their favorite food store. But it's not that simple to get high quality beef where people want it and when they want it.

**Beef supply is no accident.** Actually it's thousands of miles and 20-24 months from conception to consumption . . . from ranges, to feedlots, to packing plants until that steak or roast is finally cut, wrapped and ready at your neighborhood food store. In between are countless management decisions resulting in profits, losses, successes, failures, huge investments and months of long hard work.

**There's no quick way to a T-bone steak.** Nine months of a cow's room and board until the calf is born . . . six or seven months with cow and calf on pasture, plus 330 lbs of grain, 70 lbs of protein and 10,000 lbs of hay, silage and grass, just to grow the calf to weaning age of 450 lbs. Then follows another 4-6 months in the feedlot . . . 2,200 lbs more of grain, 360 lbs of protein supplement and 2,300 lbs of hay, silage and pasture before the steer is feedlot-finished at 1,000 lbs-plus and sold to a packer.

**No wonder there's a difference between prices** paid for cattle and what you pay for beef. A half ton steer, on the average, yields a 615 lb carcass. An additional 183 lbs of fat, bones and waste are lost when the carcass is processed into retail cuts . . . leaving only an approximate 432 lbs of retail beef cuts—less than half of the initial weight.

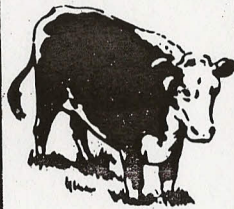
**Retail prices for beef** must cover price paid the producer, cost of processing, refrigeration, transportation, rent, taxes and labor. In the end, retail stores must price their beef so that they sell it *all* . . . never end up with only less-in-demand cuts like pot-roasts and short ribs left in the cooler.

## AGING . . .

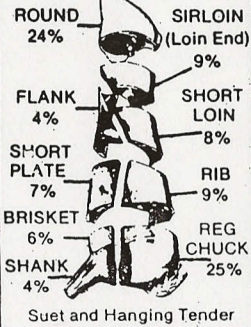
Never "Age" Pork. Instead freeze it as soon as possible after chilling. Only good quality Beef and Lamb should be "Aged" before cutting for storage. Low grade, lean meat will shrink excessively if "Aged" "AGING" means holding the meat (before cutting) at 34 to 38 degrees for seven to ten days.



## 1,000 lb. STEER



## 590 lbs. GOOD TO CHOOSE BEEF

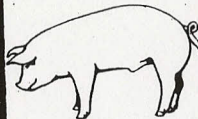


## 425 lbs. Retail Cuts

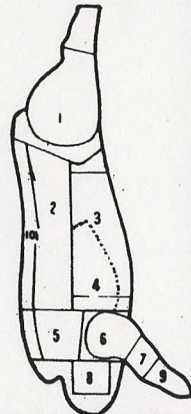
PORTERHOUSE, T-BONE & CLUB STEAK	34
SIRLOIN STEAK	40
ROUND STEAK	57
RIB ROAST	36
BONELESS RUMP ROAST	16
CHUCK ROAST	110
HAMBURGER	90
STEW MEAT & MISC. CUTS	42
BONES, FAT, WASTE & SHRINK	165

*Cattle are not all beef . . . Beef is not all steak*

## 210 lb. HOG



## 150 lb. PORK CARCASS



## Pork Carcass Yield

	Approx % of Dressed	Approx. Wt. Lbs.
1. HAM	18%	27
2. PORK LOIN Chops & Roasts	16%	24
3. BACON	16%	24
4. SPARERIBS	4%	6
5. BOSTON BUTTS	6%	10
6. PICNIC SHOULDERS	7%	9
7. PORK HOCKS	3%	4
8. HEAD	5%	8
9. FEET	3%	5
10. LARD	16%	24
Misc. Waste & Sausage Trimmings	6%	9
<b>EATING MEAT</b>		<b>120 lbs.</b>

*A hog is not all ham and pork chops*



which the packer sells to a retailer who trims away 183 lbs of fat, bone, and waste . . . ends up with only 432 lbs of beef that he cuts, wraps and sells to consumers.



These figures are averages. Carcass data varies according to cutting method and type of cattle.