



BEEF QUANTITIES AND COSTS EXAMPLES FOR 750# CARCASS

Average size carcass
Costs are calculated using HCW (hot carcass weight)

	 WHOLE	 HALF
Hanging Weight	750#	375#
Price Per Pound	\$3.75	\$3.85
Estimated Cost of Carcass	\$2,812.50	\$1,443.75
Additional Costs		
Harvest	\$250.00	\$125.00
Cut & Wrap Vacuumed Sealed	\$787.50	\$393.75
TOTAL Estimated Cost	\$3,850.00	\$1,962.25
DEPOSIT	\$500.00	\$300.00
Approximate Processed Weight	475#	250#
Approximate Freezer Space Required	14 cu. Ft.	7 cu. Ft.

HARLOW CATTLE COMPANY BEEF ORDER FORM

Name _____ Phone _____

Address _____ Email _____

Date _____

Order Quantity: Whole Beef _____ Half Beef _____

Specialty Meats: Tongue _____ Oxtail _____ Liver _____ Heart _____ Kidneys _____

Soup Bones _____ Marrow Bones _____ Knuckle Bones _____

Deposit Enclosed: Whole \$500 _____ Half \$300 _____
Make checks payable to Harlow Cattle Company

Processor: Heritage Meats 18241 Pendleton Street SW, Rochester, WA. Phone: 360 273-2202
Customize Cutting Instructions/Questions: Call 206 200-6427 or email harlowcattleco@hotmail.com

MAIL ORDER FORM AND CHECK TO:

Harlow Cattle Company
1618 260th Street East
Spanaway, WA 98387

PROCESSED BEEF PICKED UP AT:

Heritage Meats
18241 Pendleton Street SW
Rochester, Washington 98579

