

Beef Pricing Sheet

Return to: grazefulacres@gmail.com

Customer Name:

Phone:

Email Address:

Grazeful Acres raises Akaushi, Wagyu, and Angus mixed breeds of cattle. Akaushi and Wagyu are Japanese cattle typically known for consistent production of premium grade beef. Akaushi are our primary and biggest component of beef on the farm. Akaushi cattle are genetically predisposed to more intramuscular marbling (resulting in greater tenderness) and a higher concentration of monounsaturated fat relative to saturated fat (benefits to lower cholesterol, weight loss, heart disease, etc.). Higher amounts of oleic acid can also give the meat a deep buttery taste. More information on the Akaushi breeds are found here: <https://www.akaushi.com/breed-overview>.

Grazeful Acres raises its beef **organically**, having received their first organic certification in 2024 for several fields providing feed for the **Akaushi, Wagyu, and Angus** mixed cattle. The cattle are raised with organic methods, but are not certified organic due to the expense and complications of organic slaughter and butchering. Please feel free to reach out to Patrick if you have any questions and would like to understand more about these complexities.

Cost for Summer 2026 from Grazeful Acres: Pricing:

Default: Most direct-to-consumer pricing is based on a 'hanging weight' price and is our default method of pricing. The below section details how this is derived. Our hanging weight price is **\$4.50** per pound for Summer 2026. This does not include the price of butchering, which is paid separate either direct to the butcher or we can pass that through to you directly (no additional mark-up) for your ease of payment. (see discussion below). This is roughly equivalent to ~\$8.50 per finished product (packaged) pound, but depends on the types of cuts that are selected.

For finished product less than a typical quarter or eighth of an animal, individuals cuts or hamburger can be bought directly from the farm. Current prices are \$7.50 per pound for hamburger, steaks and roasts may run anywhere from \$8-15 per pound depending on the cut. Sampler sizes can be had for anyone with only a kitchen refrigerator/freezer combo at \$8.50 per pound for roughly 20-30 pounds of meat, and would include roughly 25% steaks, 25% roasts, and 50% hamburger.

Note: These prices are based on current market prices for live steer weights at nearby auctions.

Further explanation on the hanging weight pricing is available on the following page.

Please reach out to the email above with inquiries and I will try to call back ASAP. The butcher will require your name, email, and a good contact number to call during business hours to discuss how you would like your quarter processed.

Thank you for considering us and have a blessed day!

Beef Pricing Sheet

Hanging weight is typically the preferred option by producers and experienced consumers. The process of taking an animal to market is as follows:

- a. Live steer is transported to USDA slaughter facility (fee per head, usually \$50-100)
- b. Once slaughtered, processing begins with dressing to a carcass weight. This carcass is then hung in a refrigerated space. Higher quality direct-to-consumer producers typically aim to age the meat for a period of 1-3 weeks (depending on demand). During this time, water evaporates from the carcass further reducing the weight from a live animal and improving quality. A typical yield from live weight to carcass may be 60-62% and can range further based on many factors from genetics (bone structure, etc.) to diet.
- c. Following an aging time, skilled butchers process the carcass into the cuts and ground meat desired by the customers, also packaging as desired. A typical yield of finished meat from carcass meat is likely 2/3 of the remaining carcass, but can also vary depending on cuts desired (bone-in cuts or less hamburger will improve finished yield for instance).

Example scenario for a rough estimate:

Price using hanging weight for a quarter from a typical 1400 lb animal:

$$1400\# \text{ live} = 840\# \text{ hanging wt} * \$4.50 / 4 \text{ (for a quarter)} = \$945$$

$$\text{Butcher fees for the same animal} \sim \$1.15 / \text{pound} * 840/4 = \$241.5$$

$$\text{Total: } \$1186$$

Price combining costs:

$$1400\#\text{live} \sim 550\# \text{ finished wt} * \$8.5/4 \text{ (for a quarter)} = \sim \$1170$$

When calculating costs, some of this varies as stated above based on cuts/ground beef desired etc. So this is a rough equivalency. Overall, the meat example above would be about \$8.50 per pound when all is said and done regardless of which way you choose.

In an effort to be fully transparent, the June 22 2026 price for a finished Steer at the Zumbrota market (any steer, not organic or specialty) is ~\$255 per hundred pounds (cwt), which equates to $1400\# * \$2.40 = \3570 . This is only about \$30 less per quarter than our overall gain after slaughter had we just sold the animal at auction and avoided all the extra coordination/fees etc. Despite this much easier pathway, we would rather provide the beef direct-to-consumer so that the quality provided by organically managed specialty breed beef is available to those who appreciate the quality and support a local business. Thank you for your consideration again, best wishes!