



Bulk Buying Guide

Answering Your Most Frequent Questions
on How to Buy in Bulk

Why Buy a Lot of Beef All at Once?

1. To Save Money

Purchasing a whole or half of a beef means paying more up front, but less per pound across the board for prime retail cuts of farm raised ALL NATURAL B/F BEEF.

2. To Build Inventory

No need to shop frequently. No need to wait for certain cuts to go on sale. Your freezer will be FULL of farm raised ALL NATURAL B/F BEEF.

3. To Know Your Beef Comes from the Country

Our cattle are born and raised on our ranch. We never use antibiotics or hormones. You can enjoy safe, delicious, nutritious ALL NATURAL B/F BEEF straight from our farm to your family.

What are the Steps for Ordering Beef in Bulk?

1. Decide if you want a Half or a Whole Beef.
2. Pay a deposit to B/F Cattle Co. to ensure that you get the beef you want at the time you want.
3. Get introduced to the butcher who will personally walk you through your customized order.
4. Pay the balance for your order to B/F Cattle Co. prior to picking up beef from the butcher.
5. Pick up your beef on a pre-arranged date from the butcher and pay him for the processing.
6. Stock your freezer and enjoy for months to come! Click on the image at right to see the massive amount of retail cuts you'll get from just one beef!



courtesy www.beefresearch.org

How Much Does It Cost?

The USDA requires by law that we sell you a live animal. No you won't have to put a cow in your backyard! This simply means that we weigh the animal before we deliver it to the locker. The live weight is multiplied by \$1.75 to get your price (does not include the processing fee). Hanging weight or carcass weight is 62%-65% of live weight (this is the weight that incurs an additional processing fee paid to the butcher). Boneless meat is approximately 49% of the live weight (that's what you'll be putting in your freezer). The chart below gives you a sample of what that looks like.

Portion of Beef	Live Animal Wt. *	Cost of Animal @ \$1.75/lb. (pd. to B/F Cattle Co.)	Processing @ \$1/lb. Carcass Wt. (avg. 62%-65% of live wt.) (pd. to butcher)	Total Cost (avg. \$4.88/lb.)
Whole Beef	1,250 lbs.	\$2187.50	\$800.00 (for approx. 800 lbs.)	\$2987.50 (for approx. 612 lbs.)
Half Beef	625 lbs. (1/2 of live wt.)	\$1093.75	\$400.00 (for approx. 400 lbs.)	\$1493.75 (for approx. 306 lbs.)

*Animal weight varies, so pricing varies accordingly.

[Check Availability Now](#)

Deposit for Half Beef is \$300.
Deposit for a Whole Beef is \$500.
We accept Paypal, check or cash.

[Get More Details](#)

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