



Cow Sales: Johnston's Cut & Custom Cut

We charge by the cut weight not the rail weight before processing. Some cut portions such as hind quarters i.e., sirloin roasts, are approximate and based on the build of the cow and can vary slightly. However, steaks and ground beef are very consistent in terms of amounts.

A Quarter Cow: Approximately 110 lbs.

JOHNSTON'S CUT "Pre-cut" **\$9.59** lb. **\$1054.90** total

CUSTOM "You Choose the Cuts" **\$9.99** lb. **\$1098.90** total

A Half Cow: Approximately 220 lbs.

JOHNSTON'S CUT "Pre-cut" **\$9.59** lb. **\$2109.80** total

CUSTOM "You Choose the Cuts" **\$9.99** lb. **\$2197.80** total

A Whole Cow: Approximately 440 lbs.

JOHNSTON'S CUT "Pre-cut" **\$9.59** lb. **\$4219.60** total

CUSTOM "You Choose the Cuts" **\$9.99** lb. **\$4395.60** total

STEAKS: Steaks are cut to an inch thick. Quantities are in Whole, Half, and Quarter cow.

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| 1. WHOLE: Ribeye steaks: 24-30. | HALF: 12-15. | QUARTER: 6-8 |
| 2. WHOLE: Skirt steaks: 0-2 | HALF: 0-2 | QUARTER: 0 |
| 3. WHOLE: N.Y. Strips: 24-30 | HALF: 12.15 | QUARTER: 6-8 |
| 4. WHOLE: Filet Mignon: 8-10 | HALF: 4-6 | QUARTER: 2-4 |
| 5. WHOLE: Sirloin Steaks: 28 – 30 | HALF: 14-15 | QUARTER: 7-8 |
| 6. WHOLE: Cube Steak: 8-10 ¾ lb. Steaks | HALF: 5-7 ¾ lb. Steaks | QUARTER: 3-5 ¾ lb. Steaks |

ROASTS:

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| 1. WHOLE: Chuck Roasts: 10-12 | HALF: 5-7 | QUARTER: 2-3 |
| 2. WHOLE: Shoulder Roasts: 6-8 | HALF: 3-5 | QUARTER: 1-3 |

HINDQUARTERS:

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| 1. WHOLE: Rump Roasts: 3-4 | HALF: 3-4 | QUARTER: 1-2 |
| 2. WHOLE: Sirloin Tip Roasts: 2-3 | HALF: 1-2 | QUARTER: 0-1 |
| 3. WHOLE: Sirloin Tips: 5 lbs. | HALF: 2.5 lbs. | QUARTER: 1 ¼ lbs. |

GROUND BEEF BULK: Ground beef is 80/20 Lean

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| 1. WHOLE: 100 lbs. | HALF: 50 lbs. | QUARTER: 25 lbs. |
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MISC:

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| 1. WHOLE: Short Ribs: 10-14 | HALF: 5-7 | QUARTER: 2-3 |
| 2. WHOLE: Soup Bones: 9 lbs. | HALF: 4.5 lbs. | QUARTER: 2 ¼ lbs. |
| 3. WHOLE: Stew Meat: 12 lbs. | HALF: 6 lbs. | QUARTER: 3 lbs. |