**¼ Beef (half of a half) Estimated Yield. (STANDARD CUT) Will vary depending on Breed, age and size.**

**1 Rib Roast, 1 Arm Roast, 3 chuck roasts, 2 pkgs of ribs, 2 pkgs soup bone, 6 rib steaks, 1 sirloin tip roast, 1 rump roast, 4 sirloin steaks, 2 porter house steaks, 5 T bones, 4 round steaks, 50-60 pounds of burger.**

**Half a Pig Estimated Yield. (STANDARD CUT) Will vary depending on Breed, Age and Size.**

**20-30 Chops, 4 Roasts, 1 Rack of Ribs, 6-9 lbs sausage, 15lbs of Bacon, 20lbs Ham- Can be Roast and or Steak cut**