



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" \$10.09/lb. \$1109.90

CUSTOM "You Choose the Cuts" \$10.49 lb. \$1153.90

A Half Cow: Approximately 220 lbs.

JOHNSTON'S CUT "Pre-cut" \$10.09 lb. \$2219.80

CUSTOM "You Choose the Cuts" \$10.49 lb. \$2307.80

A Whole Cow: Approximately 440 lbs.

JOHNSTON'S CUT "Pre-cut" \$10.09 lb. \$4439.60.

CUSTOM "You Choose the Cuts" \$10.49 lb. \$4615.60

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

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:

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:

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

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

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.