

# *DRESSED WEIGHT*

## What on earth does it mean?

### **Welcome!**

Buying beef in large quantities either the whole animal, side, quarter or an eighth is a different way to purchase meat. Here is a basic description of the butchering process as it affects the amount of beef you will receive.

As we process the whole animal, bones are included in the price of your order. The marrow bones are excellent for bone broth. The soup bones you guessed it, for soup and don't forget our canine friends with the dog bones.

The price is set based on the 'hot carcass weight' also known as the 'dressed weight'. This is the weight of the animal immediately after slaughter once it has been skinned and eviscerated, before it is broken down into table ready cuts. The 'dressed weight' includes bones. This weight is given to us by the processor and is upon which we calculate the final price per order.

Weight loss during the butchering process into ready to cook cuts is normal. The loss is due to shrinkage during the 10 day dry ageing process along with large bone and excess fat that are un-useable therefore the weight you receive as the 'delivered weight' is different to the 'dressed weight/hot carcass weight' that your order is calculated on. This difference is usually between 25% and 30%. You will find, should you calculate the 'delivered weight' price, that the beef is amazing value, much better quality, and much healthier for your family than the beef from the Supermarkets. And you are supporting a local farming family!

**Warm regards,  
Mark and Sue Menkens**