

Table 1

	<i>WHOLE</i>	<i>HALF</i>	<i>SPLIT HALF</i>
<b>Live Weight</b>	1200 lb.	600 lb.	300 lb.
<b>Hanging Weight (58% of live) =</b>	696 lb.	348 lb.	174 lb.
<b>Packaged Meat (65% of hang) =</b>	452 lb.	226 lb.	113 lb.
<b>Freezer Space (approximately) =</b>	16 cu. Ft	8 cu. Ft	4 cu ft. (2-3 coolers)
<b>\$3.25 per lb. * Hanging wt. =</b>	\$2262.00	\$1131.00	\$565.50
<b>Slaughter: \$60 per head =</b>	\$60.00	\$30.00	\$32.50
<b>Process: \$.65/lb * Hanging wt. =</b>	\$452.40	\$226.20	\$113.10
<b>Misc. (cube steak, double grind) =</b>	\$15.00	\$7.50	\$3.75
<b>TOTAL COST =</b>	\$2789.40	\$1394.70	\$714.85
<b>Price/Lb. packaged meat =</b>	\$6.17	\$6.17	\$6.33
Please remember that the above numbers are <i>only estimates</i> . One factor in your price per pound of packaged meat is in how you have the meat cut up.			