



DIAMOND D BEEF - FAQ

WHAT IS THE COST?

The cost of the cow is approx. \$2.00/lb on its feet. (This will vary depending on market price)

Butcher cost is approx. \$1 per pound hanging weight (this varies by butcher)

Hanging weight is approx 55% - 65% of the cow.

Delivery to the butcher ranges from \$150 - \$350.

Kill fee is approx \$100

EXAMPLE FOR A COW THAT WEIGHS 1000 LBS

Cow Weight = 1000 lbs

Cow Cost, paid to rancher = \$2,000.00 (1,000lbs x \$2.00/lb)

1000 lb cow will hang approx 600lbs

Butcher Fee paid to butcher = \$600 (600lbs x \$1/lb)

Delivery Fee paid to rancher = \$250

Kill Fee paid to butcher = Approx \$100

Total Cost of Everything for a 1,000 lb cow = \$2,950.00

THAT'S ONLY \$4.92/LB!

EXAMPLE FOR A COW THAT WEIGHS 1200 LBS

Cow Weight = 1200 lbs

Cow Cost, paid to rancher = \$2,400 (1,200lbs x \$2.00/lb)

1200 lb cow will hang approx 720lbs

Butcher Fee paid to butcher = \$720 (720lbs x \$1/lb)

Delivery Fee paid to rancher = \$250

Kill Fee paid to butcher = Approx \$100

Total Cost of Everything for a 1,200 lb cow = \$3,470.00

THAT'S ONLY \$4.82/LB!

CAN I BUY A HALF OF A COW?

At this time we are only selling whole cows. The best option is to find a friend/family member to split the meat/cost with.

HOW MUCH FREEZER SPACE WILL I NEED?

The general rule of thumb is 28 lbs of meat per cubic foot of freezer. You will need at least 20 cubic feet of freezer space for a whole cow.

IS THERE A DEPOSIT REQUIRED? WHEN DO I PAY FOR THE REST?

Yes. There is a \$500 deposit required to hold a cow for you. We can only hold the cow for up to 6 weeks as our cows are finished and ready to go now. It is important you communicate timing with the butcher you chose to make sure that they can get you scheduled within 6 weeks of putting the deposit down. The cows will gain approx 4 lbs a day so the cost will increase as time goes on. The balance will be due the day we ship the cow to the butcher. The balance due will depend on the weight of the cow the day it leaves our ranch.

WHAT EXACTLY DO I GET FROM A WHOLE COW?

This will depend on how you want the cow butchered. Each butcher can provide you with a cut sheet where you can select what cuts you want. I.E; Ground Beef, Ribeyes, Roast etc.

ARE THE COWS GRASS FED?

They are grass fed until about 600-800 lbs, & then grain finished.
They are on an all natural program.

HOW DO I GET STARTED?

Contact a butcher of your choice and tell them you are looking to have a whole cow butchered. See when they can take you, and come pick out your cow! We make this as simple as possible.

CAN I PICK UP THE COW MYSELF?

YES

CAN YOU DELIVER THE COW TO MY HOME?

YES

HOW LONG UNTIL I CAN PICK UP THE MEAT?

Ask your butcher what their turn around time is. Our cows are ready to be delivered whenever you and the butcher are ready.