

Half/whole cow highlights:

- A half cow usually yields 35-50kg of meat or 75-100kg for a whole cow
- The meat comes butchered and packaged in individual (less than 1kg) packages and already frozen- ready to go!
- The price varies depending on butchering (see below) but almost always come to about €14/kg
- The price does not include bones or organs- those can be added and the price per kg for those is lower
- Delivery available nationwide on half/whole cow orders (delivery is NOT available for small orders or a la carte orders)

What can I expect to get in a half cow? (Double for a whole cow:)

A half cow usually yields about 35-50kg of meat:

Lombo/Tenderloin: 1.5kg

Vazia/Ribeye: 5kg

Alcatra/Sirloin: 3kg

Rabadilha/Bottom sirloin: 3.5kg

Pojadouro/Rump steaks: 5kg

Acem/Chuck: 6.5kg

Assar/Grilling: 5kg

Pá/Brisket: 2.5kg

Nispo/Shank: 4.5kg (this can also be made into osso buco- with the bone which will raise the weight)

Aba/Flank: 7.5kg

- If you choose to have some of your meat made into ground beef/mince the best cuts to use are nispo, aba, acem and rump- so count on losing some of each of those if you opt to transform some to ground meat

What can also be included:

Rim/Kidney: .800kg/each (x2)

Lingua/Tongue: 1.5kg

Rabo/oxtail: 1kg

Other organs: 2kg

Coração/heart: 1.5kg

Ossos/Bones: Medula/Marrow: 20kg

Other: 10-15kg

****NOTE ON LIVER:** We do not always get to keep the liver- sometimes, for whatever reason the abattoir vet deems that it is not good enough to keep. If you would like the liver we can ask that half be sent in your order and priced separately (see below.) Unfortunately, **we cannot guarantee that you will receive liver** though, even if you order it.

Whole and half cow and calf pricing:

The information below gives you the breakdown of how the pricing works as it can vary a little bit depending on the butchering choices you make but it almost always works out to just about **€14/kg- this does not include bones (€1.5/kg.)**

To estimate the total price you can figure that the average weight for a whole calf is around 75-100 kilos- I do the calculation below assuming a weight of 100 kilos (because it's a nice round number but this would really be maximum weight.) A half calf would obviously be 30-50 kilos and everything in the price would be half EXCEPT the delivery. The company we use is a commercial freezer truck company whose lowest unit for shipping is a whole pallet- this is enough for a whole cow and then some so no matter how small the order the shipping is still their minimum, one pallet, rate. I price out each step here because you can choose to do all of the steps or not- only the first price is ours. If you prefer to use your own butcher or butcher yourself we can simply have the whole carcass sent to wherever you choose!

- **Our Price for the Meat: — €11/kilo**

This covers our work and costs in raising and feeding the animal and transporting the animals to the abattoir. This is where our pricing ends- the rest of the prices are set by the abattoir and the butcher.

- **Step 1: Slaughter €1.60/kilo**

— At the end of this process you have the whole carcass that can be sent to you or the butcher of your choice.

- **Step 2: Primary butchering €1/kilo** Disassembly of the carcass into larger sections and general butchering WITHOUT transformation (grinding/cutting steaks:) — Packages would be divided by sections- e.g. the whole brisket or sirloin (think big roast size)- like no less than 750 grams per packages and up to 1.5/2 kilos. These are vacuum sealed and flash frozen to ultra low temp. This means no ground meat/mince/hamburgers/meatballs as well as no steaks. So larger pieces, in vacuum sealed and flash frozen packages.

- **Step 3: Refined butchering:** This is the part where you can choose exactly how you want things. You can choose to have the lombo and vazio (sirloin and filet mignon) cut into steaks and you can chose to have the stew meat and roasts left in big roasts, smaller roasts or ground into mince/hamburgers/meatballs. These processes are charged by the kilo as well so if you want to have most of the meat in roasts but just want just some ground meat, you only pay for how many kilos you want ground up or made into hamburgers.

— So these are the prices per kilo for each process:

Hamburgers: **€1.6/kilo**

Carne Picada: **€1.23/kilo**

Steaks: **€1.5/kilo**

- **Packaging: €1.19/kilo** The meat will come in individual heavy plastic packages that are vacuum sealed and the individual packages come in heavy humidity-resistant cardboard boxes.

- **Delivery: €65-100** We use a commercial freezer truck to deliver the meat. They charge by the pallet (that's their smallest size increment) and a whole cow doesn't quite fill a pallet so the price is the same no matter how little or how much meat you have- the only factor is the distance. We will need to make a specific request to price it out for your exact location but as a guide- it costs €80 to go to Lisbon- so if it's south of Lisbon it's going to be a bit more and north of Lisbon less.

- **Half calf simulation:** actual price varies based on weight and butchering choices:

If you would like to keep any of the organs those are paid separately:

Liver: €10/kilo

Other organs: €6

•••**Assuming a half calf weighs 50 kilos:**

Our price: 50 kg x €11 = €550

Plus organs: 5kg x €6 (average) = €30

Slaughter: 50 kg x €0.60 = €30

Primary butchering: 50 kg x €1 = €50

8 kilos of steaks (lombo and vazio): 4 kg x €1.5 = €6

5 kilos of ground beef: 5 kg x €1.23 = €6.15

OR

10 Kilos of ground beef: 10kg x €1.23 = €12.30

Packaging: 60 kg x .€19 = €11.40 (this is based on 60 kilos to include organs or

bones if you want those.) **Delivery:** €75 (this is an estimate based on delivery a year

ago to Lisbon) **Total:** €728 (+/- €14/kilo depending on the amount of ground beef)