



# ORDERING GUIDE for QUARTERS AND SIDES

## Why Quarters or Sides?

Quarters and Sides provide an additional level of customization for our customers who may be interested in a higher volume of beef at each order. These customers include our restaurant partners and larger families with ample freezer space. While our boxed packages are designed to fit into small fridge or apartment-sized freezers, a quarter of beef fits comfortably into a six cubic foot chest freezer, and a side of beef would occupy approximately twice that.

## A Note for First Time Buyers

Ordering your first Quarter or Side can be very intimidating. There are a lot of factors to consider throughout the process, and a lot of guidelines and limitations to work within. However, after doing it once or twice it becomes much easier and can be very rewarding both for ordering convenience and finances.

If you are considering ordering a Quarter or Side for the first time, we strongly encourage you to give us a call, so that we can walk you through the process in a much less intimidating way. However, in the meantime, this guide is designed to help familiarize you with the process.

**Visit us at [www.bluewaterbeef.com](http://www.bluewaterbeef.com) to find out where to find us, or call 519-864-4131 and we'd be happy to walk you through this process over the phone.**

## Pricing for Quarters and Sides

All Bluewater Beef pricing is based on a price per pound for beef (see below). For Quarters and Sides, the butchering fees are not included in that price. The butcher charges .74 cents per pound for the cutting, wrapping, and freezing of the beef, plus the slaughter and environmental fees which are about \$160 per animal. Specialty processing such as patties and sausages are an additional charge paid to the butcher. These fees are not in our control and are subject to change at any time.

Basically, depending on how you want the beef cut, the size of the animal, etc., the butchering fees will amount to approximately 90 - 95 cents per pound, on top of the cost of the beef.

It is important to note that pricing for Quarters and Sides is based on the hanging weight (the weight of the beef when it is hung in the cooler to age). That weight will include the bone, excess fat, etc. that the butcher cuts off. The take-home weight of the actual beef cuts will be approximately 60% of the hanging weight.

## Payment

A **\$200 non-refundable deposit for the beef is required** when you book your order with us. Deposits must be made via e-transfer or cash only. **Final payment is due to Bluewater Beef before you pick up your order at the abattoir.** This is done by e-transfer to [info@bluewaterbeef.com](mailto:info@bluewaterbeef.com), but can also be done by cash or debit if arranged ahead of time. A separate payment must be made to the abattoir at pickup for the full amount of their invoice.

## Cuts and Pricing

Type	Hanging Weight*	Pricing**	Example Cuts
Front Quarter	160 - 225 lbs	\$5.25/lb	Prime rib or rib steaks, other rib roasts, blade, brisket, and lots of stew and/or ground beef
Hind Quarter	160 - 225 lbs	\$6.25b	T-bone steaks, sirloin steaks, oven roasts such as rump, sirloin tip, and some ground and/or stew beef
Side of Beef	315 - 450 lbs	\$5.75/lb	All cuts from front and hind
Mixed Quarter	160 - 225 lbs	\$5.75/lb	Half of the cuts from each front and hind

\*All weights are approximate. \*\*Pricing subject to change throughout the year, always call for most current info.

### **DEPOSIT REQUIRED VIA E-TRANSFER WHEN YOU BOOK YOUR ORDER**

#### Availability

Quarters and Sides are available on a waiting list. Once you place an order for your Quarter or Side, you will be put on the waiting list until the next one is available. This could be as early as one week, or as long as 6 months. For information on our current wait times, please give us a call or send an email.

**All Quarters and Sides must be picked up at the abattoir, unless noted by us. All cutting instructions and pickup times will be arranged with the abattoir directly. When your order is ready to be picked up, they will give you a call to arrange a time.**

#### A Note on Custom Cutting

While ordering a Quarter or Side allows you to have your meat custom cut, there are restrictions that sometimes mean not getting everything exactly as you'd like it. For mixed quarters, each quarter needs to be matched up to the other mixed quarter on that side. So if one customer wants their steaks cut 1" thick, the other customer must also have them cut 1" thick. If one customer wants Prime Rib Roasts, the other customer cannot have Rib Steaks, because they come from the same spot, etc. You must call the abattoir with your cutting instructions or you risk having the beef cut different than you'd like.

#### Mixed Quarter

Getting an entire side gives you a bit more flexibility in that you are the only one getting beef from that side, so you don't have to adjust your order to conform to another person's, but you will need double the amount of freezer space. If you'd like the volume of a quarter but the variety of a side, we recommend doing a Mixed Quarter, where you'd get a mixture of both the front and hind cuts. However, scheduling these can be very difficult, so we recommend doing it with a compatible friend. For more information on this, please give us a call.

## Cutting Guidelines for Ordering

**ROASTS** - standard 3 - 4 lb but varies by size of animal and requested size

<i>Front:</i>	Prime Rib	Can be cut as either Prime Rib Roasts, Rib Eye, or Rib Steaks
	Other Rib	Can be cut as Cross Rib Pot Roasts, Short Ribs, or grind
	Blade	Can be cut as Pot Roast, Marinating Steak, or grind
	Brisket	Can be cut as Roast (great for smoking), or grind
<i>Hind:</i>	Round	Can be cut as Round Roast, Round Steak, Stew Beef, or grind
	Rump	Standard cut as Rump (oven) Roast, or grind
	Sirloin Tip	Standard cut as Sirloin Tip (oven) Roast, or grind

**STEAKS** - standard 3/4" - 1" thick, but must be specified at order

<i>Front:</i>	Grilling Steaks	Can only be cut as Rib Steaks (or Prime Rib Roast- not both)
	Marinating	Blade Steak or normally processed into Blade Pot Roast
<i>Hind:</i>	Grilling Steaks	Sirloin Steak , T-Bone Steak (or split T-Bone into Striploin and Tenderloin)
	Simmering	Round Steak, or grind/cubed beef

### GRIND & EXTRAS

Ground beef will be packaged as 1lb hamburger packages, unless otherwise specified

Patties	additional processing fee, minimum order of 20lbs
Sausages	additional processing fee, minimum order of 20lbs
Pepperettes	additional processing fee, minimum order of 20lbs *note that during smoking, Pepperettes will shrink ~30%
Stew Beef	no additional charge, no minimum order
Cubed Beef	no additional charge, no minimum order

### SPECIALITY

Soup Bones, Heart, Tongue, and Liver are limitedly available with sides and quarters, but only one heart or tongue is available per animal. These will be distributed on a first-come-first-served basis.

**As always, if you have any questions about this process  
or our beef, reach out to us at:  
519-864-4131 or [info@bluewaterbeef.com](mailto:info@bluewaterbeef.com)**



# OUR RECOMMENDED CUTTING INSTRUCTIONS FOR FIRST TIME BUYERS:

**NOTE:**

F = Front Quarter

H = Hind Quarter

If you are getting a Side or Mixed Quarter, you get cuts from both the Front and Hind

**Request beef cut “Counter-style”**

**ROASTS (3-4 lbs)**

Roasts from the Hind are generally very lean and good for slicing

H - Rump Roast – good oven roast for slicing

H - Sirloin Tip Roast – get if you want more roasts than ground beef – similar to Rump

H - Round Roasts – we normally grind it, unless we keep the Eye of Round Roast

Roasts from the Front have more fat through them and have a more beefy flavour. They are best for pulling.

F - Blade Roast – great pot roast

F - Prime Rib Roast – comes from the same area as Rib/Rib Eye steaks so getting the roasts will reduce the number of steaks you get

F - Cross Cut Rib Roast – good pot roast

**STEAKS (1” thick, 1/pkg)**

H - Sirloin Steak – can be cut smaller along the seams and take out the bone

H - Tenderloin and NY Striploin instead of T-Bone Steak, if you want them smaller and no bone

F - Rib Eye Steak instead of Rib Steak (unless you want the bone)

**OTHER ITEMS** (from both the Front and Hind Quarters)

Hamburger – 1lb pkgs are standard but they can make them larger if you want

Stew beef – 1lb pkgs – If you don’t want any they will grind it all and include in the hamburger

Patties– min. 20 lb - extra fee – They will come out of your quantity of hamburger

Sausages – min. 20 lb – extra fee - They will come out of your quantity of hamburger

Pepperettes – min. 20 lb – extra fee - They will come out of your quantity of hamburger

Soup Bones, Heart, Tongue, Liver, bones for your dog, etc.