

**FREEZER PLANNING MADE SIMPLE**

A practical guide for first-time bulk-beef buyers



# The Bulk Beef Buyer's Guide

**Everything you need to know before filling your freezer.**

Naturally raised beef. Family-level care. Practical help from order to freezer.

**SHOP BULK BEEF**



Current products, availability, pricing, and personalized estimates are available through Little Blue's Farm.

# A freezer full of beef—without the guesswork

Buying beef in bulk can feel like learning a new language. What is hanging weight? How much comes home? Will it fit? Which cuts should you choose?

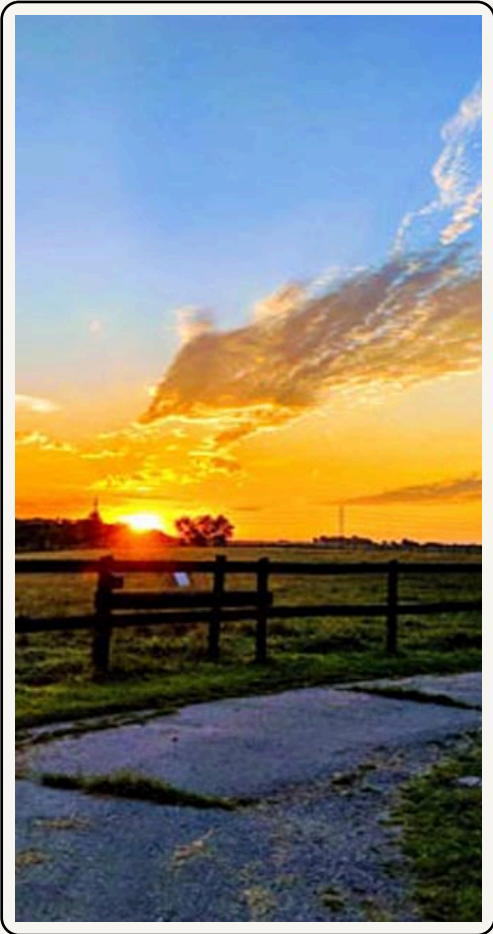
You do not need to figure it out alone. This guide explains the process in plain English, helps you plan with confidence, and gives you a practical list of questions to ask before ordering.

## A helpful place to begin

Think about how often your household cooks beef, how much freezer space you have, and whether you want a ready-made cut selection or more say in the cutting instructions.

## What is inside

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Little Blue's Farm, Morton, Illinois

# Could bulk beef work for your household?

Bulk beef is less about buying “a lot of steak” and more about planning for a useful mix of everyday and special-occasion cuts.

## Bulk beef may be a good fit if...

- ☐ Your household cooks beef regularly.
- ☐ You want a dependable supply of ground beef, steaks, and roasts.
- ☐ You have freezer space—or you are comfortable adding it.
- ☐ You enjoy planning meals ahead.
- ☐ You value buying directly from a family farm.
- ☐ You are comfortable purchasing a larger quantity at one time.

**The goal is not to buy the largest share**  
Choose the amount and cut mix your household will actually enjoy using.



## Think it through first

|         |                                                                                |
|---------|--------------------------------------------------------------------------------|
| Freezer | Do I have room for the full order and easy organization?                       |
| Budget  | Am I prepared for beef, processing, add-ons, and any applicable delivery cost? |
| Cut mix | Will we use roasts and ground beef as readily as steaks?                       |
| Habits  | Do we cook at home often enough to rotate through the order?                   |

# Start with the share that fits your life

Little Blue’s Farm currently offers eighth, quarter, half, and whole-beef paths. Final weights vary by animal, and availability changes, so use this as a starting point—not a quote.

| SHARE | OFTEN WORKS WELL FOR                                          | FREEZER     | VARIETY & DECISIONS                                                                               |
|-------|---------------------------------------------------------------|-------------|---------------------------------------------------------------------------------------------------|
| 1/8   | Smaller household, first-time buyer, or limited freezer       | Lowest      | Mixed standard-cut selection; current listings describe steaks, roasts, patties, and ground beef. |
| 1/4   | Household that cooks beef regularly                           | Moderate    | Broader supply; custom cutting is currently available.                                            |
| 1/2   | Larger household, frequent beef cooking, or shared purchase   | Substantial | More packages and broader planning; custom cutting is currently available.                        |
| Whole | Multiple households, very high use, or planned group purchase | Largest     | Ask the farm about current cutting options, timing, and logistics.                                |

**Not sure where to start?**

An eighth beef can be a practical first step for a smaller household or first-time bulk buyer, subject to current availability.

**Always confirm the current estimate**

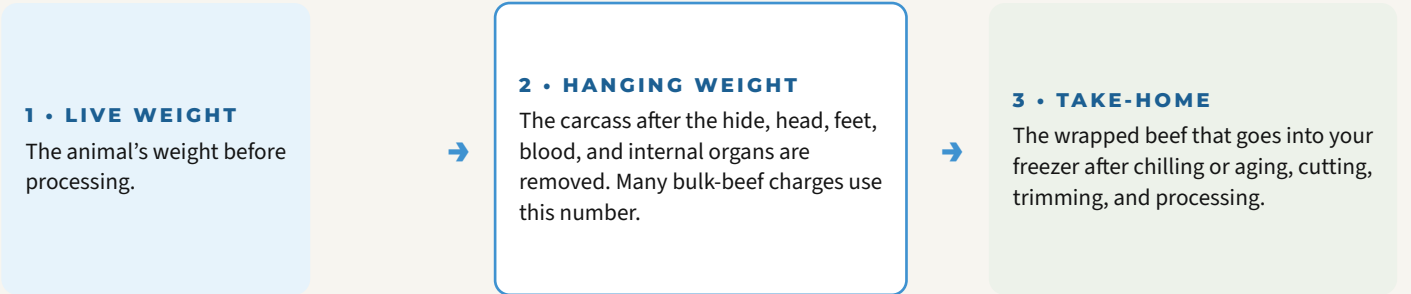
Animal size, cutting instructions, processing, and inventory affect the final quantity and cost.



Current share-size and cutting-path information checked against [littlebluesfarm.com](http://littlebluesfarm.com) on September 4, 2026.

# Live weight, hanging weight, and take-home weight

These three numbers describe different stages. Knowing the difference helps you understand a quote and plan your freezer.



**Hanging weight is not the number of pounds you will carry home.**  
Little Blue's Farm's current bulk-beef information states that charges are based on official hanging weight from the USDA-inspected locker.

## Illustration only—not a Little Blue's Farm quote

|                 |                                       |
|-----------------|---------------------------------------|
| <b>1,200 lb</b> | Live animal in the UW–Madison example |
| <b>744 lb</b>   | Estimated hot carcass                 |
| <b>718 lb</b>   | Estimated chilled carcass             |
| <b>481 lb</b>   | Illustrated take-home product         |

Source: UW–Madison Division of Extension.

## Why does the number change?

Moisture loss, animal build, fat and bone, aging time, trimming, bone-in or boneless choices, ground-beef leanness, and specialty selections all affect packaged yield.

**Treat yield as an estimate**  
Two animals with the same hanging weight can produce different take-home amounts. Your cutting instructions matter, too.

Also see [University of Nebraska–Lincoln Beef Extension](#).



# From everyday meals to special dinners

A bulk-beef order gives you a mix of cuts from across the animal. Every beef is different, and the final mix depends on the animal, the share size, and the cutting instructions.

## GROUND BEEF & PATTIES

Burgers, tacos, meatballs, pasta, casseroles, and quick weeknight meals. Ask about one-pound packages, patties, or other current formats.

## STEAKS

Grilling, skillet meals, celebrations, and simple steak dinners. Current offerings may include ribeye, T-bone, porterhouse, sirloin, flank, or skirt.

## ROASTS

Slow-cooker meals, Sunday dinners, sandwiches, soups, and leftovers. Ask about chuck, arm, rump, sirloin tip, or other current roasts.

## OTHER USEFUL CUTS

Braising, smoking, stock, stews, and specialty meals. Options may include brisket, short ribs, stew meat, soup bones, or organ meats when available.



## No beef is “all steaks”

Choosing one cut can change what is available elsewhere. Bone-in or boneless selections and specialty cuts can affect the rest of the package.

## Plan with the current listing

Do not count on a specific number of ribeyes, T-bones, roasts, or ground-beef packages unless your current order details state those quantities.

# Will it fit?

A practical planning range is approximately 25–40 pounds of packaged meat per cubic foot of freezer space. Package shape, shelves, baskets, and working room affect what actually fits.



## Before delivery

- ☐ Defrost and clean the freezer.
- ☐ Confirm it holds 0°F (–18°C) or below.
- ☐ Add an easy-to-read freezer thermometer.
- ☐ Create zones for ground beef, steaks, and roasts.
- ☐ Place an inventory sheet near the freezer.
- ☐ Leave working room for airflow and easy access.
- ☐ Have clean coolers ready if pickup or unloading requires them.

### Plan conservatively

Do not pack a freezer to its theoretical maximum. Confirm the estimated take-home quantity with Little Blue’s Farm before delivery or pickup.

Oklahoma State University Extension gives a rule of thumb of 35–40 pounds per cubic foot and advises extra room for odd-shaped packages.

|                                 |                  |
|---------------------------------|------------------|
| My freezer size                 | _____ cubic feet |
| My estimated available capacity | _____ pounds     |
| My confirmed order estimate     | _____ pounds     |

## How long will it keep?

Food kept continuously frozen at 0°F or below remains safe indefinitely; recommended freezer times are about quality. FoodSafety.gov lists **3–4 months for ground beef** and **4–12 months for fresh beef steaks and roasts** for best quality.

Sources: [Oklahoma State University Extension](#) and [FoodSafety.gov](#).

# Standard cut or custom cut?

Both paths can fill a freezer well. The best choice depends on how much control you want and how many cutting decisions you are comfortable making.

### STANDARD-CUT OPTION

The farm and processor use an established package plan. It is simpler for a first-time buyer who does not want many decisions. Little Blue’s Farm currently lists eighth beef as standard cut only. Confirm current contents and substitution rules before ordering.

### CUSTOM-CUT OPTION

You discuss preferences such as steak thickness, roast size, package quantities, and bone-in or boneless choices. Little Blue’s Farm currently lists custom cutting for quarter and half beef. Availability depends on the farm and processor schedule.

## Questions you may be asked

|                                                    |       |
|----------------------------------------------------|-------|
| Steak thickness                                    | _____ |
| Steaks per package                                 | _____ |
| Roast size                                         | _____ |
| Ground-beef package size                           | _____ |
| Bone-in or boneless                                | _____ |
| Bones, organs, brisket, short ribs, or specialties | _____ |

### Not every cut can be maximized at the same time

Some choices affect which other cuts are available. Ask the farm or processor to explain the tradeoffs before finalizing your instructions.



# Know what your quote includes

A clear quote should tell you what is charged, what is included, and when payment is due. Ask for current details rather than relying on an old price or a friend's previous order.

## Questions to ask

- ☐ Is the beef charge based on hanging weight?
- ☐ Is processing included or separate?
- ☐ Is a deposit required?
- ☐ Are patties, tenderizing, vacuum packaging, specialty products, or other add-ons separate?
- ☐ Is pickup included?
- ☐ Does an applicable delivery or fuel fee apply?
- ☐ When is the remaining balance due?
- ☐ Which payment methods are currently accepted?

### Simple estimating formula

**Estimated total = beef charge + processing + selected add-ons + applicable delivery or fuel fee**



Your effective cost per packaged pound will differ from the hanging-weight price because take-home weight is lower than hanging weight.

## Value is more than one number

Bulk beef does not automatically cost less than every grocery-store purchase. The value can include a planned mix of cuts, a dependable freezer supply, fewer last-minute meat purchases, a direct farm relationship, and clearer sourcing. Compare the full mix you will use—not a bulk order against one sale-priced package of ground beef.

### Ask for a current estimate

Pricing, processing, deposits, add-ons, timing, and availability can change. Contact Little Blue's Farm for a personalized estimate.

# Five steps from interest to a stocked freezer

Use this simple path to keep the important decisions in the right order.

|   |                          |                                                                                                        |
|---|--------------------------|--------------------------------------------------------------------------------------------------------|
| 1 | Choose a share           | Use your cooking habits, household size, freezer space, and budget as your guide.                      |
| 2 | Review current options   | Check live availability and pricing online, or contact the farm for help.                              |
| 3 | Confirm the cutting path | Choose standard cut or discuss custom preferences when available.                                      |
| 4 | Receive final details    | Confirm estimated weight, quote inclusions, payment instructions, and pickup or delivery arrangements. |
| 5 | Stock the freezer        | Organize packages by type, record what you received, and begin planning meals.                         |

[VIEW CURRENT BULK BEEF OPTIONS](#)

[CONTACT THE FARM](#)

## Prefer to talk it through?

Call (309) 613-0563.

Any timing, delivery area, group-order option, or fee should be confirmed for your specific order.



# Ready to ask the right questions

Use this page before you reserve. It can also travel with you to a phone call or processor conversation.

- ☐ I know how often my household cooks beef.
- ☐ I chose a tentative share size.
- ☐ I measured my available freezer capacity.
- ☐ I understand hanging weight versus packaged weight.
- ☐ I asked what the current quote includes.
- ☐ I decided between standard and custom cutting.
- ☐ I reviewed packaging and pickup or delivery details.
- ☐ I know the deposit and final-payment schedule.
- ☐ I saved the farm’s contact information.

**Keep this guide nearby**

The most useful answers are the ones tied to your current share, cutting instructions, processor schedule, and delivery or pickup plan.

## Questions for Little Blue’s Farm

1.  

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2.  

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3.  

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4.  

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5.  

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6.  

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**MEASURE**  
Freezer space and available capacity

**CONFIRM**  
Share, quote, cuts, and timing

**PREPARE**  
Freezer zones, inventory, and coolers

# A family farm built to serve your family



Little Blue's Farm is a family-owned farm near Morton, Illinois. Founded in 2012 and rooted in a long farming heritage, the farm provides naturally raised beef, pork, chicken, and turkey with personal, practical service.

The farm's current public standards describe meat that is hormone- and steroid-free, along with cage-free and crate-free practices and no daily antibiotics. From a single dinner cut to a freezer plan, the aim is to help customers bring farm-raised proteins home with confidence.

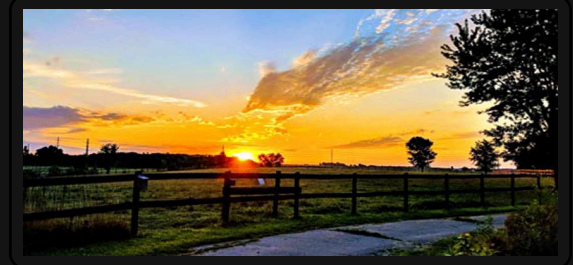
**“From our family to yours,  
we are ready to serve you.”**

**SHOP THE FARM STORE**

Questions before you order? Call **(309) 613-0563**.



Scan to view current products, availability, and ordering details.



## SOURCES & CURRENT INFORMATION

Little Blue's Farm: [current website and bulk-beef listings](#) and [About Us](#). University of Nebraska–Lincoln: [How Many Pounds of Meat Can We Expect From A Beef Animal?](#). University of Wisconsin–Madison Division of Extension: [How much meat should a beef animal yield?](#). Oklahoma State University Extension: [Buying Beef for Home Freezers](#). FoodSafety.gov: [Cold Food Storage Chart](#). Product details and public claims checked September 4, 2026; confirm time-sensitive information before publication.