How Much Should I Buy?

If you have storage space and the funds to purchase upfront, buying meat in bulk (often in the form of “meat shares”) can be a worthwhile way to buy from a farm you trust. But, it does require a little planning.

First, think about how much meat your household likely consumes in one year using our simple guide.

Which Share Is Right For Me?

Then, think about the species (beef, pork or lamb) that you consume the most of, and how much of your yearly meat consumption you’d like to try purchasing in bulk.

There’s no pressure to purchase all your meat in a large bulk quantity. You can try a smaller share at first and see if it works with the way you and your family cook. Remember that buying in bulk means you’ll get a variety of cuts from each animal. You may not be used to cooking with some of these cuts. We’ll get into that more in the next section.
What Will I Get?

The exact cuts you’ll receive in a bulk buy will depend on your farmer, processor, and what you request. For a general idea, check out the graphics on this page.
Where Do I Store All This Meat?

For some shares, you’ll be able to store the meat in a regular sized freezer in your home fridge. For larger shares, you might want to purchase another freezer. These freezers can often be purchased used, for a fair price, if you’re on the lookout.

How Do I Cook All This?

Great question! Check out the Cook It section on the Good Meat Breakdown website for plenty of tips. www.goodmeatbreakdown.org