

BEEF PROCESSING

THIS IS AN ESTIMATE FOR WHAT YOU CAN EXPECT ON AN AVERAGE QUARTER OF BEEF THAT WEIGHS AROUND 200#'S ON THE RAIL.

STEAKS: CUSTOMER CHOOSES THE THICKNESS & NUMBER/PK

- RIBEYES -6-8 STEAKS AT $\frac{3}{4}$ " THICK
- SIRLOIN -4 STEAKS AT $\frac{3}{4}$ " THICK
- T-BONE – 6 STEAKS AT $\frac{3}{4}$ " THICK OR FILET/NY STRIPS

ROUND – 6-8 # (CHOOSE 1 OF THE FOLLOWING MIN. OF 4/PKG)

- ROUND STEAK
- MINUTE STEAK
- GROUND BEEF IF NEITHER IS WANTED

ROASTS – (AVERAGE SIZE = 3# PER ROAST)

- CHUCK ROAST – 3 PER $\frac{1}{4}$ BEEF
- ARM ROAST – 1 PER $\frac{1}{4}$ BEEF
- SIRLOIN TIP – 1 PER $\frac{1}{4}$ BEEF
- RUMP ROAST – 1 PER $\frac{1}{4}$ BEEF

GROUND BEEF (50 -60 #'S PER $\frac{1}{4}$ BEEF) CUSTOMER CAN CHOOSE BETWEEN 1#, 1 $\frac{1}{2}$ #, 2# PACKAGES. CAN ALSO HAVE 1/3# HAMBURGER PATTIES PACKAGED AT THE QUNTITIES OF YOUR CHOOSING . THERE IS A 10# MINIMUM FOR THIS.

THE FOLLOWING ARE ITEMS THAT ARE AVAlABLE TO CHOOSE FROM AND ARE A PART OF THE STANDARD PROCESSING

- SOUP BONES/BEEF SHANKS
- SHORT RIBS
- STEW MEAT
- BRISKET
- SKIRT STEAK / FLANK STEAK
- BEEF STICKS/RING BOLOGNA/SUMMER SAUSAGE/BEEF JERKY
- HEART/TONGUE,LIVER & OXTAIL
- DOG BONES/ MARROW BONES/TALLOW(SUET)