

Beef Processing Information Sheet

- Do you want the chuck, blade, arm and rump roasts, if so, what size roast (standard 3#)? Any roast that you don't want can be ground into hamburger.
- Do you want rib roast, rib steak, or boneless ribeye's? Most people take the ribeye's. How thick would you like the steak cut and how many per package (standard is $\frac{3}{4}$ "2)? We can't do one per package due to the sealing quality.
- Do you want round roast or round steak (we can leave it the way it is or tenderize it at no additional cost)? It can also be ground into additional hamburger. Average thickness is $\frac{1}{2}$ inch. You can have either $\frac{1}{2}$ or 1 steak per package.
- Do you want the sirloin steak, if so, how thick (standard is $\frac{3}{4}$ "") and how many per package ($\frac{1}{2}$ or 1 steak per package)?
- Do you want the porterhouse and T-bone steaks, if so, how thick and how many per package (standard is $\frac{3}{4}$ "2)?
- Do you want the short ribs?
- Do you want the soup bones?
- Do you want the liver, heart, or tongue? There is an additional charge of \$.75/lb.
- Do you want any beef stew at an additional charge of \$1.28/lb? You can get 3# of beef stew per quarter of beef.
- Do you want to trade any of your hamburger for any of our sausage products? We offer summer sausage, skinless wieners, polish, and beef brats. (They are an extra \$2.39/lb. Regular wieners are an extra \$2.49/lb. Beef sticks are an extra \$2.69/lb.)
- Do you want any hamburger patties made at an additional \$.95/#?
- Do you want your hamburger packaged in 1#, 1.5# or 2# packages?
- Do you want brisket, flank, or skirt steak?

**Beef processing is \$.75/lb on the hanging weight.

Please call the plant to place your order...262-626-2181.