

Beef Processing Information Sheet

- Do you want the chuck, blade, arm and rump roasts? What size roast? The average size is 3#. Any roast that you don't want can be ground into additional hamburger. There are about 6 chuck, 1-2 blade, 1-2 arm and 1-2 rump roasts per quarter of beef.
- Do you want rib roast, rib steak, or boneless ribeyes? Most people take the ribeyes. How thick would you like the steak cut? The average is $\frac{3}{4}$ inch. Would you like 2, 3, or 4 steaks in a package?
- Do you want round roast, round steak, or tenderized round steak? It is a tougher steak. It can also be ground into additional hamburger. It is cut at a $\frac{1}{2}$ inch and you can choose to have half or a whole round steak in a package. You could also have cube steaks or tenderettes made at an additional \$.58/lb.
- Do you want the sirloin steak? How thick? We put 1 in a package because of its size.
- Do you want the porterhouse and T-bone steaks? How thick? How many in a package?
- 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 \$.45/lb.
- Do you want any beef stew cut up at an additional charge of \$.58/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? (Summer sausage, skinless wieners, polish, beef brats are an extra \$1.19/lb. Regular wieners are an extra \$1.29/lb. Beef sticks are an extra \$1.69/lb.) Most people do not trade hamburger for sausage products.
- Do you want any hamburger patties made at an additional \$.65/lb?
- Do you want your hamburger packaged in 1#, 1.5# or 2# packages? There is about 35# of hamburger per quarter of beef.
- If you choose to take the brisket, flank steak or skirt steak, it will take away from the amount of hamburger you get.

**Beef processing is \$.50/lb on the hanging weight.

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