



5565 State Rt. 146 E

Anna, IL 62906

PH: 618-833-5986

Custom Beef Processing Cut Sheet

Name: _____

Date: _____

Address: _____

Description of animal _____

Phone: _____

Circle part of beef you are getting

Place an "x" on desired option

Whole Half Quarter +\$15

Steak thickness 1/2" 3/4" 1" 1 1/4" 1 1/2"

Roast size 2-3 lbs. 3-4 lbs. 4-5 lbs.

Steaks per pkg 2 3 4 5 6

Front Quarter

Brisket Whole Half

Arm Roast Chuck Roast

Ribeye (boneless) Rib steak (bonein)

Short Ribs Standard 3" Thin, korean-style

*Processing fee is hang weight x \$.85/lb.
plus extra fees noted above. No kill fees.*

Hind Quarter

Club Steak Filet Sirloin Tip Roast

T-bone Steak NY strips Rump Roast

Porterhouse

Sirloin Steaks bone-in boneless

Round:

bone-in steak burger cube steak (tenderized round) \$.75/lb

Specialty Steaks:

Hanger Steak (1 per beef) Skirt Steak Flank Steak

Organs/Bones

Liver Heart Tongue Kidney

Tail Neck/Soup bones Marrow bones Knuckle bones

Trim/Grind

Bulk tubes 1 lb. 1 1/2 lb. 2 lb.

Patties 4 oz.--4 per pkg 6 oz.--3 per pkg. \$.75/lb

Stew Meat--one lb pkgs 5 lb. 10 15 \$.75/lb