

CUSTOM KILL PRICING:

Carcass Weight	1.50 _{lbs.}
Kill Fee	\$100.00
Packaging Material Surcharge	\$50.00
Divided/Split Orders (Halves only)	\$50.00
Deposit (Required at time of booking, and will be deducted off final invoice)	\$300.00

We are taking appointments for custom kill and commercial beef under U.S.D.A. inspection. We use our patented technology in our state-of-the-art plant to produce the cleanest, safest meat.

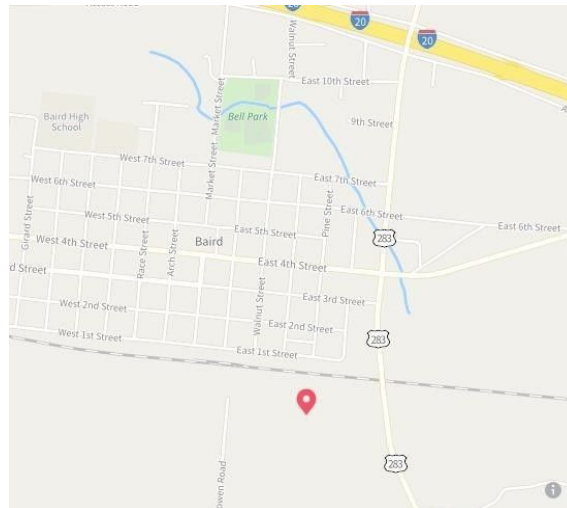
Our product is all boneless with no bone meal residue and all vacuum packed.

Selling whole and half sides of beef at \$4.99_{lbs.} carcass weight.

Deposit (required at time of booking)

Half Beef \$1000.00 Whole Beef \$2000.00

To book an appointment or to buy Whole or Half Sides of Beef call **325-665-0602** Monday through Friday 8:00am – 4:00pm or outside of normal business hours call **325-269-1634**



NSC BEEF PROCESSING, LLC
117 Land Grant Lane
Baird, TX 79504
325-665-0602
nscbeef@yahoo.com

Hours:
Monday thru Thursday
8:00am – 4:00pm
Fridays 8:00am – 12:00pm

OUR STORY



Gary Hendrix's experience in the meat industry began with a high school vocational work program in 1973 when he was 17 years of age. He received an outstanding student award for the two years he participated in the program, won district competition in meat cutting skills and progressed to state level competition. After completing high school, Mr. Hendrix worked for grocery stores in Abilene, Texas, and Casper, Wyoming. Forty years later, he brings invaluable experience and innovative technology to the beef industry that will forever change how beef is processed.

OUR GOAL

We never expose or disturb the spinal cord with our patented meat processing system. This greatly reduces the concern for any diseases or contamination from the nervous system.



Rib Eye Primal

Our boneless system produces higher yields with cleaner and safer meat.

WHAT WE OFFER

We customize the choice of cuts you want from your beef. From boneless short ribs to New York strips and everything in between, we give you high end cuts, such as fillet mignon, that are superior in flavor.



Full Tenderloin

With this unique process, we are able to strip the carcass thoroughly to the bone, reducing waste and optimizing meat yields.



**Vacuum Packed Ground Meat
(Comes in 1 to 1 ¼ lb. packages)**