



BEEF CUT

PRICE/LB.

CHUCK

Chuck Roast.....	\$8.99/lb.
Chuck Eye Steak.....	\$9.99/lb.
Flat Iron Steak.....	\$11.99/lb.

BRISKET-SHANK

Brisket.....	\$8.99/lb.
Shanks.....	\$4.99/lb.

RIB LOIN

Rib-Eye Steak (Delmonico).....	\$17.99/lb.
Rib Steak / Roast.....	\$16.99/lb.
Short Ribs: Square/Korean/BBQ Rack.....	\$5.99/lb.

SHORT LOIN

Porterhouse Steak.....	\$17.99/lb.
T-bone Steak.....	\$17.99/lb.
Tenderloin Filet.....	\$34.99/lb.
NY Strip Steak.....	\$18.99/lb.

PLATE-FLANK

Skirt Steak.....	\$14.99/lb.
Hangar Steak.....	\$13.99/lb.
Flank Steak.....	\$15.99/lb.

SIRLOIN

Sirloin Tips Roast.....	\$7.99/lb.
Sirloin Tips Steak.....	\$9.99/lb.
Sirloin Tips/Kabobs.....	\$10.99/lb.

Sirloin Steak (Boneless).....	\$9.99/lb.
Tri-Tip Steak.....	\$12.99/lb.
Ground Sirloin.....	\$7.99/lb.

ROUND

Round Roast.....	\$7.99/lb.
Round Steak (Small bone/boneless).....	\$7.99/lb.
Eye of Round Roast.....	\$8.99/lb.
Eye of Round Steak.....	\$9.99/lb.
Rolled Rump Roast.....	\$7.99/lb.
Stir Fry Strips.....	\$8.99/lb.

GROUND BEEF, STEW, MISC.

Ground Beef.....	\$6.29/lb.
Ground Beef Patties 4/lb.....	\$6.99/lb.
Beef Stew.....	\$7.99/lb.
Beef Liver.....	\$3.49/lb.
Beef Tongue.....	\$6.99/lb.
Beef Heart.....	\$3.49/lb.
Soup Bones <i>marrow & knuckle</i>	\$2.29/lb.
Beef Oxtail.....	\$9.99/lb.
Kidneys.....	\$3.49/lb.

Prices subject to change.



SK Herefords beef is premium beef with no enhancements. We dry-age our beef for two weeks, which allows nature to naturally tenderize the beef.



FAMILY PACKAGE

50 lbs. • \$390

- (2) Round Steaks or (6) Eye of Round Steaks
Approximately 2 - 3 total lbs.
- (2) Sirloin Steaks
Approximately 2 - 3 total lbs.
- (2) Rib Steaks
Approximately 2 - 2.5 total lbs.
- (2) Porterhouse Steaks
Approximately 1.5 - 2 total lbs.
- (2) T-Bone Steaks
Approximately 1.5 - 2 total lbs.
- (1) Top Round Roast or Rump Roast
Approximately 2 - 3 total lbs.
- (1) Chuck Roast
Approximately 2 - 3 total lbs.
- Stew Beef
Approximately 2 - 3 total lbs.
- Stir Fry Strips
Approximately 2 - 3 total lbs.
- Ground Beef
Approximately 25 total lbs. (in one lb. pkg +/-)



FRESH FROM THE FARM

Our beef is raised naturally here in Orleans County, N.Y. All cattle raised for beef are source verified from our farm. Our name is on the label.

Each head of cattle is data tracked until slaughter. SK Herefords cattle are grass and natural forage fed until finishing, and only our feeds are used on the farm.

All beef at processing is USDA inspected, dry aged, then cut, wrapped and frozen to ensure optimum beef quality.

SK Herefords beef is naturally tender and juicy due to the marbling occurring in the beef. Marbling ensures that during the cooking process, the fat cooks out and leaves the juices in the meat for tenderness. If there is no marbling, the juices cook out for a tougher piece of beef.



We are a family cattle operation.

Our cow-calf operation consists of approximately 1,100 acres of pasture and row crop.

“We believe in the cattle we produce and stand behind them. We also try to accumulate as much accurate and relevant data as we can, not only to help us breed better cattle, but to give our customers an excellent eating experience!

For great recipes and information on cooking beef, visit the Beef-It's What's for Dinner! website at www.beefitswhatsfordinner.com.

 Follow us on Facebook at **SK Herefords Premium Beef**

Revised MAY 2022



HEREFORDS PREMIUM BEEF



PRICE LIST

MEDINA, NEW YORK 14103

For beef orders call or email:
skpremiumbeef@gmail.com
716-560-4481 / skherefords.com

Visit us at these local markets:

East Aurora Farmer's Market
Saturday, 7am - 1pm (May-November)

Rochester Public Market
Saturday, 6am - 2pm (February-December)

South Buffalo Farmer's Market
Sunday, 9am - 1pm (June-September)

North Tonawanda Farm Market
Saturday, 7am - 1pm

Irondequoit Farmers Market
Town Hall
Thursday 4pm - Dusk (June - September)