

## CUSTOM KILL PRICING:

<b>Carcass Weight</b>	@ 1.50/lbs.
<b>Kill Fee</b>	\$100.00
<b>Divided Orders</b>	\$50.00

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 sides of beef at \$4.50/lb carcass weight.

To book an appointment or buy whole and sides of beef call 326-269-1634.

Our hours are Monday through Friday 8:00 AM to 4:00 PM.



# NSC



## **Beef Processing**

117 Land Grant Lane

Baird, TX 79504

325-269-1634

NSCBeef@yahoo.com

**Hours 8:00 AM – 4:00 PM**

## 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)**