



NSC Beef Processing, LLC.

117 Land Grant Lane • Baird, TX.79504

Email: nsbeef@yahoo.com Phone: 325-665-0602

Hours: Monday-Thursday 8:00am to 4:00pm

Friday 8:00am to 12:00pm

Name: _____

Split Name: _____

Telephone: _____

Email: _____

Deposit pd. \$ _____	(\$300 per head when booked)	<
Drop off date _____	Breed _____	>
Tag# _____	Carcass Weight _____	

MARK YOUR SELECTIONS WITH ✓

SAVE: HEART ___ LIVER ___ TONGUE ___

Fore Quarter: Chuck-Arm

Roasts: 2to3lbs. ___ or 3to4lbs. ___ (pick one)

___ Qty.(how many) or Grind ___

Rib Eye Steaks: ___ ”

Brisket: Whole ___ Half ___ or Grind ___

Boneless Short Ribs: Yes ___ or Grind ___

Stew Meat: # ___ lbs. or Grind ___

(All stew meat packaged in 1lb packages)

Ground Beef: 82% ___ or 90% ___

(All ground beef is 1 to 1 1/4 lb. packages)

***All cut sheets must be presented with the cattle at drop off or prior to.**

***Cattle drop offs are day before scheduled Harvest Date between 1:00pm and 3:30pm**

Hang Time 7 days

Hind Quarter: Loin

Sirloin: ___ ”

NY Strip:(boneless T-Bone) ___ ”

Sirloin Tip: Steaks ___ ” Roasts # ___

Chicken Fry ___ Grind ___

Tenderloin: Fillet Mignon ___ ”

Whole ___ Grind ___

Top Round: Roasts # ___ Steaks ___ ”

Chicken Fry ___ Tenderize ___ Grind ___

Bottom Round: Roast # ___ Steaks ___ ”

Chicken Fry ___ Tenderize ___ Grind ___

Eye of Round: Whole ___ Steaks ___ ”

Chicken Fry ___ Tenderize ___ Grind ___

Flank Steak: Whole ___ Fajita ___ Grind ___

Skirt Steak: Whole ___ Fajita ___ Grind ___

Order confirmation signature: _____

Boxes _____

DUE TO ADVANCE BOOKING PRICES ARE SUBJECT TO CHANGE

Packaging/Surplus Charge ()	\$50.00
Kill Fee	\$100.00
Carcass Weight _____ lbs. (Aka Hanging Weight=After hide, head and organs are removed)	\$1.50lb.
Stew meat over 5lbs. (5lbs is included if want more than 5lbs)	\$10.00
Split/Divide Order (Half Orders Only)	\$50.00
Storage over 5 business days after initial contact	\$8.00 a day

Horns must be cut within 8 inches of base

***Rib Eye, Sirloin, New York Strip** steaks in the supermarket usually are cut at $\frac{3}{4}$ inch.

1" – 1 $\frac{1}{4}$ " is considered a thick cut. 1 $\frac{1}{2}$ " – 2" is considered extra thick.

***2 Briskets** per beef if left whole, cut in half will yield 4 smaller briskets

***Boneless short ribs** if not cut will be turned into ground beef

***Stew meat** will be packaged in approximately 1 pound pkgs. Put the total of pounds desired if stew meat is wanted. Such as 5 lbs. in the space #5

First 5lbs is included in processing if over 5lbs is desired there will be a flat charge of \$10 added

***Sirloin Tips** usually make better chicken fry or Roast than Steaks

***Tenderloin** can be left whole, or we can cut fillet mignon steaks out of them. 1" or 1 $\frac{1}{4}$ " is a good thickness for this.

***Top Round** is the most tender part of the round; they are preferably used for steaks. $\frac{1}{2}$ "and can be tenderized if desired.

*For **London Broil** cut **Top Round** 1 $\frac{1}{4}$ "

***Bottom Round** is a little tougher cut and makes good roast, or chicken fry.

***Eye of Round** can be cut for steaks, chicken fry or left whole for a Roast.

*There are **2 Flank steaks** per head of beef, these steaks are generally a little tougher, we can tenderize them and group them together to produce more fajita meat if you don't want them as a steak, or can be put to ground meat if no fajita is desired.

* **EXAMPLE:** 1000 lbs. live weight – 40% loss on kill floor (hide, head,) = 600 lbs. carcass
A 1000_{lbs} live weight will produce approximately 35% of boneless meat (350 Lbs.).