



**NSC BEEF PROCESSING, LLC.**  
**117 Land Grant Lane**  
**Baird, TX. 79504**

[nsdbeef@yahoo.com](mailto:nsdbeef@yahoo.com) Phone: 325-665-0602

**Hours: Monday-Thursday 8am-4pm & Friday 8am-12pm**

Name: \_\_\_\_\_

Split Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

**MARK YOUR SELECTIONS with** ✓

**SAVE: HEART \_\_\_\_\_ LIVER \_\_\_\_\_ TONGUE \_\_\_\_\_**

**FORE QUARTER Chuck-Arm:**

**Roasts: 2to3lbs. \_\_\_\_\_ or 3to4lbs \_\_\_\_\_ (pick one)**  
# \_\_\_\_\_ Qty. Grind \_\_\_\_\_

**Rib Eye Steaks: \_\_\_\_\_ ”**

**Brisket: Whole \_\_\_\_\_ or Half \_\_\_\_\_**

**Boneless Short Ribs: Yes \_\_\_ or No/Grind \_\_\_\_\_**

**Stew Meat: # \_\_\_\_\_ lbs. (1-pound packages)**

**Ground Beef: 82% \_\_\_\_\_ or 90% \_\_\_\_\_**  
(All ground beef is 1-1<sup>1/4</sup> lbs packages)

All Steaks are 2 to a package

\*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 1pm and 3:30pm

**(For Office Personnel Use)**

**Deposit pd. \$ \_\_\_\_\_ (\$300 per head @ booking)**

**Drop off Date: \_\_\_\_\_ Tag# \_\_\_\_\_**

**Carcass Weight: \_\_\_\_\_ lbs.**

**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 \_\_\_\_\_ Grind \_\_\_\_\_ Tenderize \_\_\_\_\_

**Bottom Round: Roast # \_\_\_\_\_ Steaks \_\_\_\_\_ ”**

Chicken Fry \_\_\_\_\_ Grind \_\_\_\_\_ Tenderize \_\_\_\_\_

**Eye of Round: Whole \_\_\_\_\_ Steaks \_\_\_\_\_ ”**

Chicken Fry \_\_\_\_\_ Grind \_\_\_\_\_ Tenderize \_\_\_\_\_

**Flank Steak: Whole \_\_\_\_\_ Fajita \_\_\_\_\_ Grind \_\_\_\_\_**

**Skirt Steak: Whole \_\_\_\_\_ Fajita \_\_\_\_\_ Grind \_\_\_\_\_**

**Order confirmation signature: \_\_\_\_\_**

**Boxes \_\_\_\_\_**

**Prices are subject to change due to advance scheduling**

Carcass Weight _____ Lbs.	@ 1.50/lb.
Kill Fee	\$100.00
Stew meat over 5 lbs.	\$10.00
Split (Halves only)	\$50.00
Storage over 5 business days after initial contact	\$8.00 day
Deposit \$300 per head credited toward invoice (non-refundable if not notified within 30 days of scheduled booking date)	-\$300.00

**Horns must be cut within 8 inches of base**

\***Rib Eye, Sirloin, New York Strip** steaks in the supermarket usually are cut at ¾ inch.

1” – 1 ¼ “ is considered a thick cut. 1 ½” – 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 1pound pkgs. Put the total of pounds desired if stew meat is wanted. Such as 5 lbs. in the space ~~#5~~

\***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 1¼” is a good thickness for this.

\***Top Round** is the most tender part of the round; they are preferably used for steaks. ½ “and can be tenderized if desired.

\*For **London Broil** cut **Top Round** 1 ¼”

\***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<sub>lbs</sub> live weight will produce approximately 35% of boneless meat (350 Lbs.).**