

## BEEF PROCESSING

What you can get from a typical quarter beef. Below are approximations based on a 200 pound carcass weight.

**\*Steaks:** Customer determines thickness and number per package, below are average

**Ribeye** – 7-8 steaks (cut 1" unless specified)

**Sirloin** - 7-8 steaks (cut 1" unless specified)

**T-Bone** - 7-8 steaks or **New York Strip** (7-8) and **Filet** (3-4) steaks  
(on a half or whole you may have both)

**\*Round:** 8-10# (choice of)

Plain round steak

Tenderized round steak

Minute steak

Ground Beef

**\*Roasts:** (you choose size, 3-4# standard)

**Chuck** – 3 roasts (at 3 pounds per roast)

**Arm** – 1 roast

**Sirloin Tip** – 1 roast

**Rump** - 1 roast

**\*Ground:** 50-60# you choose number of pounds per package

(patties available for \$0.75 per pound (15# min on patties, choice of 1/4#, 1/3#, 1/2# patties)

**\*The following are all optional. If you do not wish to take them meat will be trimmed and added to the ground beef**

**Soupbones:** 2-3

**Shank:** 2

**Short Ribs:** 2 packages of 3 or 4

**Brisket:** 3-5# point or flat

**\*Heart, Tongue, Tail, & Liver:** all optional, divided amongst 4 quarters