

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 1)

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