

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 ¾")

Sirloin - 7-8 steaks (cut ¾")

T-Bone - 7-8 steaks or **New York Strip** (7-8) and **Filet** (5-6) 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 (can get patties also for .50 per pound (15# min on patties, choice of ¼#, 1/3#, or ½# 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