



**STEAKS**

**HIND QUARTER**

**ROASTS**

		<u>THICKNESS</u>			<u># / PACK</u>					<u>LBS</u>			
472	( ) Sirloin Tip Steaks	1/2"	3/4"	1"	2	3	4	OR	449	( ) Sirloin Tip Roast	2	3	4
468	( ) Cubed / Tenderized												
486	( ) Top Round Steak	1/2"	3/4"	1"	2	3	4	OR	450	( ) Top Round Roast	2	3	4
468	( ) Cubed / Tenderized												
483	( ) Chipped Steak												
482	( ) Bottom Round Steak	1/2"	3/4"	1"	2	3	4	OR	446	( ) Bottom Round /Rump Roast	2	3	4
468	( ) Cubed / Tenderized												
483	( ) Chipped Steak												
485	( ) Eye Round Steak	1/2"	3/4"	1"	2	3	4	OR	446	( ) Eye Round Roast	2	3	4
468	( ) Cubed / Tenderized												
483	( ) Chipped Steak												
475	( ) T-Bone Steak	1/2"	3/4"	1"	2	3	4	OR	474	( ) Loin Strip Steak (New York Strip)			
471	( ) Porterhouse Steak	1/2"	3/4"	1"	2	3	4		470	( ) Filet Mignon	1/2	1	1 1/4
477	( ) Sirloin Steak	1/2"	3/4"	1"	2	3	4						
476	( ) Bone or Boneless												

Customer Name \_\_\_\_\_

**Fees Per Pound**

Slaughter	\$60.00 Per Head	=	_____
		=	_____
30 MO. +	\$30.00/head & sanitation \$40 / head	=	_____
Processing	¢.75 X _____ Carcass Weight	=	_____
Hamburger Patties	¢.50 X _____ Lbs of Patties	=	_____ (\$15.00 min)
	X _____	=	_____
Chipped Steak	\$1.00 X _____ Lbs of Steak	=	_____ (\$15.00 min)
Value Cuts	\$15.00 per Half	=	_____
Reduce fat 5%	\$15.00 per Half	=	_____
<b>TOTAL</b>		\$	_____

**PROCESSING STARTS \$225.00 PER HALF BEEF OR \$450.00 FOR A WHOLE BEEF MEAT MUST BE PICKED UP WITHIN 7 DAYS OF NOTIFICATION OR YOU WILL BE CHARGED \$1.00 PER DAY HOLDING FEE.**