

Beef Packaging - Custom Butchering

*Based on a half beef (weight approximately #360)

Steaks

Recommend - ½ inch for pan frying or ¾ inch for grilling

T-Bone

Available 1-3 per package

Porterhouse

Available 1-3 per package Available 1 per package

Sirloins

Available 1 4 man analysis

Ribeyes

Available 1-4 per package

Club Steak

Available 1-4 per package

*We default to T-bones & Porterhouse –NY Strips & Filets can be requested on a half or whole beef.

Round Steak / Cube Steak - Approximately 25# per half

Round Steak

Available in 1.25# - 2# packages

Cube Steak

Tenderized round steak / Available 4 – 8 per package (4 pieces average1#)

This area can also be used for stew meat, canning meat, kabobs, fajita strips or burger

Hamburger

Average 100# of ground beef per half

Bulk

Available in 1#, 1.5#, or 2# packages

Patties

4oz, 5 oz or 6 oz patties / Available 3-8 per package or in 5# Patty Bags (20- 4oz Burgers)

Roast Beef

Your choice of Chuck Roast, Arm Roast & Neck Roast - Average of 42# total per half

Average roast weighs 3# & feeds a family of 4 / 2# Minimum Roast Size

Choose all of your roast, or only the roasts you'd like.

This area can also be used for stew meat, canning meat, kabobs, fajita strips or burger

Rump Roast

Average of 8# per half

Average roast weighs 3# & feeds a family of 4 / 2# Minimum Roast Size Choose bone-in or Rolled Rump (a boneless, rolled roast in netting)

This area can also be used for stew meat, canning meat, kabobs, fajita strips or burger

Boiling Beef

Sectioned slices of fatty beef and bone used in soups and stews

On a half beef, this area can be cut as a brisket

Can be added to ground beef

Soup Bone

Available on quarter, half or full beef

Organs

Liver - sliced and packaged in 1# or 2# packages

Heart - Can be left whole, halved or tenderized & sliced (Only 1 available per beef)

Tongue – wrapped whole (Only 1 available per beef)

Canning

Small 14.5 oz cans are \$1.69 per can / Large cans are 28oz & \$1.79 per can

*Minimum weight canned is 100# per animal

Trays

Whole Beef - Half Hind - Front Split Half

T-Bone			Pkg.	
Sirloin			Pkg.	
Ribeyes			Pkg.	
Round Steak			Pkg.	
Cube			Pkg.	
Swiss			Pkg.	
Hamburger			Pkg.	
Patties			Pkg.	
Roast Beef			Pkg.	
Reg. Rump			Pkg.	
Rolled Rump			Pkg.	
Boil Beef			Pkg.	
Soup Bone			Pkg.	
Liver			Pkg.	
Heart				
	Tongue			
We Can Home Fresh!				
1	<u>6</u> 7			
1 2 3 4 5	8		***************************************	
4	9	Beef From		
5	10			

Order No.

Animal Description

WINNERS MEAT SERVICE

OSGOOD - GREENVILLE

Name			
Date	Phone		
Weight Hin	Half Half d Front @	\$	
Processing Wrapping & Freezi	ing @	\$	**************************************
Slaughtering		\$	****
Hauling		\$\$	
Cubing	Lbs.	\$	
Grinding	Lbs.	\$	···
Pattying	Lbs.	\$	
Liver, Heart Tongue	Lbs.	\$	
Cans Beef	@	\$\$	
	@	\$	
	@	\$	
	@	\$	····
		\$	
-	TOTAL	\$	
Pick up date:			