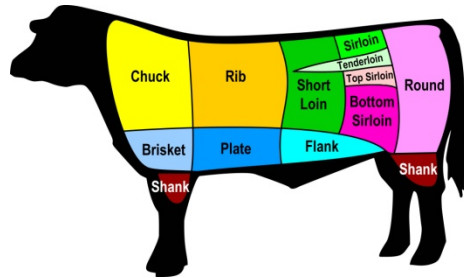




11391 N. State Road 55 • Thayer, IN 46381 • 219-345-3755

¼ Beef • Approximately 175 pounds

When processing a ¼ beef, we have aged it 2 to 3 weeks. Price includes cutting to your specifications and all costs of packaging



Here's what you get:

8 – ¾ inch thick Rib Steaks or Ribeyes – or 1 Prime Rib Roast

6 – 3 to 3 ½ pound Pot Roasts

2 Arm Roasts and 4 Blade Chuck Roasts. If your family does not eat a lot of roasts, we can cut a few then make Chuck Steaks, or add it to your Ground Beef.

3 – 1-pound packages Beef Stew meat

We can also cut 2 to 3 soup bones, if desired.

6 pounds Rolled Rump Roast

Cut to 3-pound to 4-pound roasts, as desired.

1 – 3-pound Sirloin Tip Roast

We can also cut this into thin-sliced sandwich steaks, if desired.

5 – ½ inch thick Round Steaks

You can also have these tenderized for Cubed Steak or thick-cut for Swiss Steak.

3 Sirloin Steaks

¾ inch to 1" thick. 1 per package. 2 to 2 ½ pounds each.

1 package Boneless Sirloin Steaks

3 – ¾ inch thick Porterhouse Steaks

5 – ¾ inch thick T-Bone Steaks

30 pounds Ground Beef

The meat trimmings will yield approximately 30 pound of ground beef and will be approximately 80% lean (better than the "ground beef" most stores sell) packaged in 1 pound, 1 ½ pound, 2 pound, 3 pound, or patties.

Optional items: Flank steak, Skirt steak, Brisket, Beef liver, Beef heart, Beef tongue, or Oxtail.