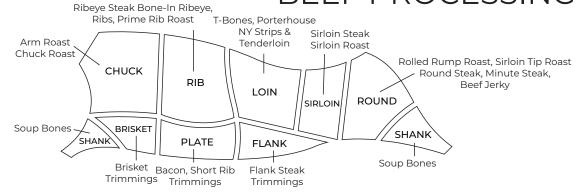
# BEEF PROCESSING PRICES

7/30/25



## Beef Processing Prices: All beef carcass will have 10-14 day hang

\$210 - Slaughter Fee + Offal Disposal and 14 day hang (Live Weight ≤ 1599 lbs)

\$250 - Slaughter Fee + Offal Disposal and 14 day hang (Live Weight ≥ 1600 lbs)

\$1.30/lb - Custom Processing (based on Hang Weight)

\$1.45/lb - Official Third Party Processing (based on Hang Weight)

\$100 - Off schedule fee if animal is dropped before/after specified time slot or emergency

### **Upcharges:** Services that have an extra processes so it costs more

- +\$1.00/lb Hamburger Patties (standard is 1/3 lb patties, 4 per package)
- +\$0.75/lb Stew Meat/Canning Meat (trim cut into cubed bite sized pieces)
- +\$0.75/lb One steak per package (standard is 2 per package)
- +\$0.75/lb Ground Suet pelletized
- +\$0.75/lb Tenderized Round Steak (Minute Steaks)
- +\$2.00/lb Sliced Liver 1 lb pkgs (approximately 12-15 lbs)

# **Upcharge Items from the Smoker:** All selections come out of ground <u>BEEF SNACK STICKS:</u> 25 lb min for each flavor (+\$3.15/lb) (add Cheese +\$3.50/lb) BBQ, Honey BBQ, Bloody Mary, Bloody Mary & Cheddar, Cherry Chipotle, Dill Pickle, Garlic Parmesan, Jalapeño Pepper, Jalapeño Pepper & Hot Cheese, Ranch, Sweet Maple, Teriyaki, Willies Beef (traditional), Willies Beef & Cheddar

**DRIED BEEF:** +\$3.95/lb **RING BOLOGNA:** +\$3.20/lb **BEEF BACON:** +\$2.50/lb

BRISKET (SEASONED/SMOKED/SLICED): +\$3.95/lb

#### BEEF SUMMER SAUSAGE: 25 lb min for each flavor

- +\$2.00/lb Summer Sausage +\$2.45/lb Summer Sausage Sliced
- +\$3.30/lb Summer Sausage with Cheese +\$3.75/lb Summer Sausage Sliced with Cheese

### **JERKY:** 25 lb min for each flavor

- +\$0.75/lb Sliced Fresh Jerky Meat (no minimum, not cured or smoked)
- +\$6.00/lb Flavors: Prime Rib, Mesquite, Hickory, Teriyaki, Dill, Black Pepper, Honey



Customer Name	Beef Owner Name
Address	
Phone Number	Email
Note: The "Nimrod Way" comes with cuts below Standard 1" steak thickness (2 per pkg), 2-3 lb rod All packages are vacuum sealed and may vary depends on combination of hang weight, selecti We cannot guarantee you will get the follow	v unless otherwise noted, cross out cuts or note changes. asts, 80/20 ground, and 1 lb pkgs - unless otherwise noted. slightly depending on beef size. *Total amount of ground
QUARTER BEEF -THE NIMROD	WAY (CUSTOMIZABLE)
2 Arm Roasts 1/2 Brisket 3 P 3 Chuck Roasts 6 Ribeyes Boneless 2 N 2-3 Short Ribs 4 T-Bone Steaks 2 Te Upcharge Items – all selections below com 1/3 Ib Patties (min 10 lbs) #	orterhouse 3 Sirloin Steaks 1 Rolled Rump Roast lew York Strips 3 Chuck Eye Steaks 1 Eye of Round Roast enderloin Filets 1 Sirloin Tip Roast *60-75 lbs Ground le out of ground  Stew Meat #
☐ Fresh Jerky # ☐ 25 lbs Snack S	Sticks 25 lbs Summer Sausage
Ground 🗌 1 lb Notes:	
6 Chuck Roasts 12 Ribeyes Boneless 4 N 4-6 Short Ribs 4-6 T-Bone Steaks 4 Te  Upcharge Items – all selections below com  1/3 Ib Patties (min 10 lbs) #   Fresh Jerky # Dried Beef #_	Porterhouse 6 Sirloin Steaks 2 Rolled Rump Roast lew York Strips 6 Chuck Eye Steaks 1 Eye of Round Roast enderloin Filets 3 Sirloin Tip Roast *130-150 lbs Ground
Ground 🗌 1 lb Notes:	
WHOLE BEEF -THE NIMROD W  6 Arm Roasts 6-8 T-Bone Steaks  12 Chuck Roasts 6-8 Porterhouse  8-12 Short Ribs 10-12 New York Strip  2 Whole Briskets 8 Tenderloin Filets  24 Ribeye Steaks Boneless Bone-In	Date  12 Sirloin Steaks  12 Chuck Eye Steaks  6 Sirloin Tip Roasts  4 Rolled Rump Roasts  2 Eye of Round Roasts
Upcharge Items – all selections below com	200 000 100 0100110 2001
	Stew Meat # Minute Steaks #
☐ Jerky (30 lbs) 50% Shrinkage	Beef Bacon (no short ribs with selection) 25# Snack Sticks
Ground 1 lb Notes:	