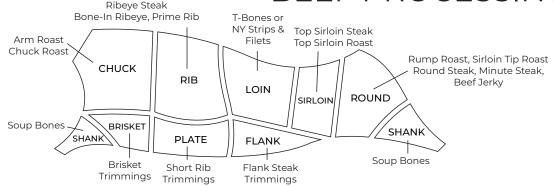
BEEF PROCESSING PRICES

2/10/23



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

\$100 - Slaughter Charge (Live Weight < 999 lbs)

\$125 - Slaughter Charge (Live Weight 1000 - 1200 lbs)

\$160 - Slaughter Charge (Live Weight +1200 lbs)

\$45 - Offal Disposal

\$1.25/lb - Custom Processing (based on Hang Weight)

\$1.40/lb - Official Third Party Processing (based on Hang Weight)

\$100 - Off schedule fee if animal is dropped before/after specified timeslot or off hours

\$50 - Fee if animal is 30+ months old (see 30+ cut sheet - no cuts off the spinal cord)

Upcharges: Services that have an extra process 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)

+\$0.50/lb - One steak per package (standard is 2 per package)

+\$0.75/lb - Tenderizing 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 (no short ribs)

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 (CURED BEEF STRIPS): 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, Sweet Chipotle, Honey, Dill



NIMROD MEATS BEEF CUT SHEET

12/10/23

Customer Name	Beef Owner Name	
Address		
Phone Number	nless otherwise noted, cross out s, 80/20 ground, and 1 lb pkgs - u ghtly depending on beef size. *To s, and trimmings. ng unless we know to keep pr	cuts or note changes. nless otherwise noted. ital amount of ground
3 Chuck Roasts 6 Ribeyes Boneless 2 New 2-3 Short Ribs 4 T-Bone Steaks 2 Tend Upcharge Items: How many Ibs? (all selections 1/3 lb Patties (min 10 lbs) # lbs Ste Fresh Jerky # Dried Beef # Ste Jerky # Prime Rib, Mesquite, or Hicko Special Instructions:	erhouse 3 Sirloin Steaks York Strips 3 Chuck Eye Steak derloin Filets 1 Sirloin Tip Roast s below come out of ground) w Meat # lbs	*60-75 lbs Ground Steaks # lbs ner Sausage # 2 Rolled Rump Roasts ss 1 Eye of Round Roast
Upcharge Items: How many Ibs? (all selection 1/3 lb Patties (min 10 lbs) # lbs Ste Fresh Jerky # Dried Beef # Jerky # Prime Rib, Mesquite, or Hicko Special Instructions: WHOLE BEEF -THE NIMROD WA 6 Arm Roasts 6-8 T-Bone Steaks 12 Chuck Roasts 6-8 Porterhouse 8-12 Short Ribs 10-12 New York Strips 2 Whole Briskets 8 Tenderloin Filets	Is below come out of ground) We Meat # lbs Minute Snack Sticks # Summory Beef Bacon (no short ribs) In the street of the s	Steaks # lbs ner Sausage # with selection) FOR OFFICE USE ONLY Date Lot# Live Wt
24 Ribeye Steaks ☐ Boneless Upcharge Items: How many lbs? (all selections below come out of ground) ☐ 1/3 lb Patties (min 10 lbs) # lbs ☐ Stean ☐ Fresh Jerky # ☐ Dried Beef # ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐] Snack Sticks # □ Summ ry □ Beef Bacon (no short ribs	ner Sausage #