

Beef Processing Guide

8375 Freeland Ave. SW. Byron Center, MI 49315

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Email To: processing@Byroncentermeats.com

Hours: 7am - 6pm Monday - Friday & 7am - 1pm Saturday

Processing Whole & 1/2	=	.71/lb.
Processing Front 1/4 & Hind 1/4	=	.71/lb.
Processing Split 1/2's & 1/3rd's	=	.74/lb.
Processing 1/8th's	=	.76/lb.
Grinding	=	.20/lb.
Patties	=	.75/lb.
Ground Beef Squares	=	.45/lb.

Name: _____

Phone Number: _____

Alternative Phone Number: _____

Address: _____

Email: _____

Purchased From: _____ Qty of Beef (1/2, 1/4): _____

****Standard Steak Thickness is 3/4"**

****Indicate Weight for Roasts (Average is 3#)**

Hind 1/4

Choose up to 2 Items from the Round:

☐ Round Steak → Tenderized? Yes: ☐ No: ☐
☐ Round Roast → Roast Weight?

Indicate Number per Package and Steak Thickness for the Following:

☐ Sirloin Steak → Number per Pack? Thickness?
☐ T-Bone Steak → Number per Pack? Thickness?
☐ Porterhouse → Number per Pack? Thickness?
☐ New York Strip (Instead of the T-Bone and Porterhouse Steaks) → Number per Pack? Thickness?

Choose up to 2 Items from the Sirloin Tip (Choose 1 if you're getting a Split 1/2):

☐ Cube Steak (Tenderized) ☐ Sizzler Steak
☐ Sirloin Tip Roast → Roast Weight?

Indicate if you want your Rump Roast:

☐ Rump Roast → Roast Weight? or ☐ Put into Ground Beef

Front 1/4

Choose 1 item from the Rib Section:

☐ Rib Steak (Steak with a Bone) Number per Pack? Thickness?
☐ Delmonico Steak (Steak without a Bone) Number per Pack? Thickness?
☐ Standing Rib Roast (Roast with a Bone) Roast Weight?
☐ Rolled Rib Roast (Roast without a Bone) Roast Weight?

Indicate if you want your Brisket: (You can keep it whole or cut in 1/2; on a Quarter Beef you will receive one piece).

☐ Brisket → Whole ☐ Cut in 1/2 ☐ OR ☐ Put into Ground Beef

Choose 1 or Both of the Following (Most people go with Roasts, since Chuck Steak is the least tender of the Steaks):

☐ Chuck Steak Number per Pack? Thickness?
☐ Chuck Roast Roast Weight?

Indicate Any of the Following you want to Keep:

☐ Skirt Steak ☐ Flank Steak ☐ Short Ribs ☐ Soup Bones
☐ Stew Meat → Package Size? 1: 1½: 2: Total Pounds of

You will have Ground Beef. Regular Packaging is Bulk 1, 1½, or 2 pound pkgs. Patties can be made for an additional \$.70 per pound with 10 lb. minimum. Indicate the Percentage you would like into Bulk and Patties and the amount per pack:

% Bulk → Package Size? 1: 1½: 2:
 % Patties → Patty Size? 1/4: 1/3: 1/2: Number per Pack?(minimum 1#)

Special Instructions: _____

