

Beef Processing Guide

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Email To: processing@Byroncentermeats.com

Hours: 7am - 6pm Monday - Friday & 7am - 3pm Saturday

Processing Whole & 1/2	=	.60/lb.
Processing Front 1/4 & Hind 1/4	=	.60/lb.
Processing Split 1/2's & 1/3rd's	=	.63/lb.
Processing 1/8th's	=	.64/lb.
Grinding	=	.05/lb.
Patties	=	.50/lb.
Ground Beef Squares	=	.25/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 \$.45 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: _____

