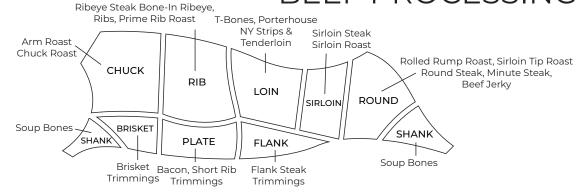


BEEF PROCESSING PRICES

1/1/25



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

\$210 - Slaughter Fee + Offal Disposal and 14 day hang (Live Weight ≤ 1200 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 timeslot or off hours

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)
- +\$0.50/lb One steak per package (standard is 2 per package)
- +\$0.50/lb Ground Suet pelletized
- +\$0.75/lb Tenderied 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

BEEF SNACK STICKS: 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



NIMROD MEATS BEEF CUT SHEET

1/1/24

Customer Name	Beef Owner Name
Address	
Phone Number	Email
Standard 1" steak thickness (2 per pkg), 2- All packages are vacuum sealed and mo depends on combination of hang weight, We cannot guarantee you will get the	ts below unless otherwise noted, cross out cuts or note changes3 lb roasts, 80/20 ground, and 1 lb pkgs - unless otherwise noted. ay vary slightly depending on beef size. *Total amount of ground s, selections, and trimmings. he following unless we know to keep prior to slaughter: Tongue Oxtail Fat/Suet Soup Bones Dog Bones
OUARTER BEEF -THE NIM	1ROD WAY (CUSTOMIZABLE)
2 Arm Roasts 1/2 Brisket 3 Chuck Roasts 6 Ribeyes Boneless 2-3 Short Ribs 4 T-Bone Steaks Upcharge Items – all selections belo	3 Porterhouse 3 Sirloin Steaks 1 Rolled Rump Roast 2 New York Strips 3 Chuck Eye Steaks 1 Eye of Round Roast 2 Tenderloin Filets 1 Sirloin Tip Roast *60-75 lbs Ground
☐ Fresh Jerky # ☐ 25 lbs S	Snack Sticks 🗌 25 lbs Summer Sausage
Ground 1 lb 2 lb Notes:	
☐ Fresh Jerky # ☐ Dried Bo	4-6 Porterhouse 6 Sirloin Steaks 2 Rolled Rump Roast 4 New York Strips 6 Chuck Eye Steaks 1 Eye of Round Roast 4 Tenderloin Filets 3 Sirloin Tip Roast *130-150 lbs Ground
Ground 🗌 1 lb 🗌 2 lb Notes:	
6 Arm Roasts 6-8 T-Bone Since the following forms of the following f	buse 12 Chuck Eye Steaks ork Strips 6 Sirloin Tip Roasts Filets 4 Rolled Rump Roasts ne-In 2 Eye of Round Roasts *260-300 lbs Ground Beef Lot# Live Wt Hang Qtr Wt
Upcharge Items – all selections below	w come out of ground
-	eef # Beef Bacon (no short ribs with selection)
•	25# Snack Sticks
Ground □ 1 lb □ 2 lb Notes:	