WEAVER MEAT PROCESSING
EXPLANATION SHEET FOR BEEF PROCESSING

**KILL FEE $30.00/PROCESSING FEE $0.64 PER LB RAIL WEIGHT**

*The kill fee will increase to $100.00 if the beef is 30+ months in age. The processing fee will remain the same.*

*The processing fee will have an increase of $0.05 per lb if we package 1 steak per pack.*

**STEAKS** - Your choice of cuts, thickness, and steaks per package, or they can go into burger.

**STEAK OPTIONS INCLUDE**: Round steak tenderized (also known as cube steak), round steak, top loin, ribeye steak, sirloin steak, sirloin tip steak, t-bone steak, porter house steak. We can also cut filet mignon and New York strip but it will take away the t-bone, porter house, and the top loin. We can also cut chuck steak and arm steak, but it will take away from the roast.

**ROAST** - Your choice of cuts and size. Roasts will go into burger if no roasts are wanted. Steak can also be cut out of the “roasts” sections.

**ROAST OPTIONS INCLUDE**: Arm roast, chuck roast, round roast, rump roast, and brisket roast. We can also cut the rib roast, sirloin tip roast and sirloin roast, but you will be unable to get those cuts in steak form.

**BURGER** - Choose the fat content that you want (lean, average, or high) what size bags (we offer 1# & 2#) or we can make patties for you (with a minimum of 25#)

**EXTRAS INCLUDE** - Stew meat, liver, soupbones, short ribs, and the ox tail. We can also make jerky (with a 15 lb minimum).

**IF YOU HAVE ANY QUESTIONS PLEASE**

**CALL 256-462-1034**