

Weaver Meat Processing
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A note from the butcher on recommended cuts to choose from your beef and things you should know.

We can cut each half of beef differently.

Jane buys the A½ of a beef from Farmer John. John buys the B½ of the same beef from farmer John. Jane and John can get each ½ of beef cut differently. In this scenario, each ½ of beef get a different order number.

\$10 flat fee to divide a beef.

We can divide the whole beef into different portions.

We can also divide an identically cut whole beef in halves, thirds, or quarters. Each half, third, or quarter would be cut identically. In this scenario the whole beef would have one order number, however we would divide the beef as you request.

\$10 flat fee to divide a beef.

We cannot cut ¼, s of a beef differently.

We cannot cut the A¼ of a beef differently than opposite B¼ of the beef. For example, if Jane, John, Pete, & James each order a ¼ of a beef all 4 customers can't get their ¼ of beef cut like they prefer. Jane & John must get their 2 ¼, s of beef cut identical just as Pete & James must get their 2 ¼, s of beef cut the same. Remember that a ½ of a beef can be cut differently than the opposite ½ of beef. There will have to be some negotiating between Jane & John cut preferences and also on Pete & James cut preferences.

1. \$30 Kill Fee. \$100 Kill Fee if the beef is 30+ months of age. If beef is 30+ months of age please consult with WMP before filling out the cut sheet.
2. \$.67 per LB butchering charge. (based on hanging/rail/carcass LBS)
3. \$5.00 per LB for jerky. (We charge based on wet weight. Jerky shrinks approximately 60%.)
4. \$1.00 per LB for burger patties. (25 LB min)
5. \$1.00 per LB for stew meat/beef tips if you order more than 5 LBS per half of beef.
6. \$.05 per LB (based on carcass lb) for packing steaks 1 per package. (based on hanging/rail/carcass LBS)
7. \$.05 per LB for extra lean burger. (bases on hanging/rail/carcass LBS)

The only exception to this charge is if the beef is already very lean. Some customers prefer very lean beef so they purposefully do not fatten their beef with extra feed etc. However, if you fatten your beef significantly and want your burger extra lean we will charge you extra. As a side note, it is nearly impossible to have extra lean burger from a fattened beef simply because the marbling in the meat will not allow for the burger to be extra lean. We can trim external fat but we can't trim away the fat marbling in the muscles of the beef.

The most popular cuts are highlighted in **RED**

1. Steaks

- a. Thickness
 - i. **1"**
 - ii. $\frac{1}{2}"$
 - iii. $\frac{3}{4}"$
 - iv. $1\frac{1}{4}"$
 - v. $1\frac{1}{2}"$
 - vi. Custom (specify_____)
- b. Steaks per package
 - i. **2**
 - ii. 3
 - iii. 4
 - iv. 1 (extra charge) \$.05 per LB carcass hanging weight.
 - v. Custom (specify_____)
 1. If you choose 3 or 4 steaks per package the steaks do not vacuum seal as well. We highly recommend no more than 2 steaks per package.
- c. Steak preferences from each respective section of the beef.
 - i. Rib Section
 1. **Ribeye Steaks**
 2. Boneless Ribeye Steaks
 3. Roast
 4. Custom Cut or Special Notes (specify_____)
 5. Burger
 - ii. Short Loin Section
 1. **T-Bone & Porterhouse Steaks**
 2. Filet Mignon & New York Strip Steaks (boneless)
 3. Roast
 4. Custom Cut or Special Notes (specify_____)
 5. Burger
 - iii. Sirloin Section
 1. **Sirloin Steaks**
 2. Roast
 3. Custom Cut or Special Notes (specify_____)
 4. Burger
 - iv. Round Section (hindquarter)
 1. **Cube Steak (tenderized steak/minute steak)**
 2. Round Steak (not tenderized)
 3. Roast
 4. Jerky (15lb min)
 5. Custom Cut or Special Notes (specify_____)
 6. Burger
 - v. Flank Steak
 1. **Burger**
 2. Save flank steak.

2. Roasts

- a. Roast size in LBS. Roasts are packaged 1 per package
 - i. 3
 - ii. 2
 - iii. 4
 - iv. 5
- b. Roast preferences from each respective section of the beef.
 - i. Chuck Section
 1. **7 Bone Roast** (3-5 per ½ of beef)
 2. Chuck Steak
 3. Custom Cut or Special Notes (specify_____)
 4. Burger
 - ii. Arm Section
 1. **Arm Roast** (3-5 per ½ of beef)
 2. Arm Steak
 3. Custom Cut or Special Notes (specify_____)
 4. Burger
 - iii. Rump Section
 1. **Rump Roast** (1-2 per ½ of beef)
 2. Burger
 - iv. Brisket
 1. **Roast** (2-3 per ½ of beef)
 2. Whole
 3. Cut in ½
 4. Whole (boneless)
 5. Cut in ½ (boneless)
 6. Custom Cut or Special Notes (specify_____)
 7. Burger
 - v. Sirloin Tip
 1. **Roast** (2-3 per ½ of beef)
 2. Steaks
 3. Custom Cut or Special Notes (specify_____)
 4. Burger

3. Burger

- a. Fat content in burger
 - i. **Average 80/20 – 85/15**
 - ii. Ex Lean 95/5 (extra fee) \$.05 per LB carcass hanging weight.
 - iii. Lean 90/10
 - iv. High 70/30 – 75-25
 - v. Custom (specify_____)
- b. LBS of burger per package
 - i. **1 LB**
 - ii. 2 LB
- c. Patties (25 LB min) \$.75 per lb. 4 (5oz) patties per package.
 - i. **No Patties**
 - ii. 25 LB min order
 - iii. Custom LBS (specify_____)

4. Misc. Options

- a. Neck
 - i. **Burger by default**
 - ii. Roast
 - iii. Custom Cut (specify_____)
- b. Stew Meat (beef tips)
 - i. **No stew meat**
 - ii. 5 LBS
 - iii. 10 LBS
 - iv. 11 + LBS \$1.00 per LB
 - 1. It takes a significant amount of time to cut stew meat
 - 2. It is relatively easy to cut 5 – 10 lbs. of stew meat from a whole beef at no extra charge.
- c. Soup Bones (from neck bone)
 - i. Yes
 - ii. **No**
- d. Short Ribs
 - i. Yes
 - ii. **No (burger)**
- e. Beef Liver
 - i. **By default, we do not save the liver**
 - ii. Save the Liver
 - 1. Whole
 - 2. Sliced (packed 1 LB per package)
- f. Ox Tail
 - i. **No**
 - ii. Save ox tail