

Beef Processing Guide

	Half Beef	Quarter Beef
Roasts	12-15	6-8
Sirloin Steaks (1 large steak)	6	3
Round Steaks	10-12	5-6
Sirloin Tip Steaks	6-8	3-4
Ribeyes	16	8
Fillets	12-14	6-7
Strip Steaks	16	8
Brisket	2	1
Ground Beef	100 lbs.	50 lbs.

Short Ribs , stew meat, tongue, liver, ox tail, and heart are also available.

Fajita meat and kabob meat, as well as flank & skirts steaks are available, depending on how you choose to process your beef and how much you are getting.

*Processing costs vary depending on size of animal and how it's processed.

You can choose to get T-bone steaks instead of the strips and fillets. A T-bone steak is the fillet and the strip with the bone left in.

We prefer to get our steaks cut to a 1" thickness.

There are a variety of roasts available. Our favorites are the arm and chuck roasts. These are both very tender and well-marbled roasts. There are also Pike's Peak roasts, sirloin tip steaks and rump roasts. These all cook differently and can be kept or ground to add more to the ground weight.

For an extra charge, beef sticks, beef summer sausage and beef jerky can be made. Check with the processor for more details.

Beef cost is calculated on the hanging weight. Most beef have a hanging weight of 700-900 pounds for a whole. Final pricing will be calculated based on the hanging weight. Our processor, Santa Fe Trail Meats in Overbrook, ages the beef for 14 days before cutting the meat. Contact us or check our website for current pricing on beef and current processing cost estimates.



PRAIRIE CENTER MEATS

Our Farm to Your Family