

Jeromes Country Market
Custom Butchering and Processing

Date _____
 Group: _____
 Team Lead _____

BEEF WHOLE HALF QUARTER	Yes/NO	LBSs or Thickness	# per Pkg	SPECIALTY CUTS	YES/NO	LBS THICKNES	# PER PKG
ARM ROAS				NY STRIP			
ENGLISH ROAST				TENDERLOIN			
CHUCK ROAST				STANDING RIB RST			
CHUCK STEAK				FLANK STEAK			
ROLLED RUMP ROAST				SKIRT STEAK			
SHORT RIBS				BRISKET			
RIB STEAK (BONE IN)							
RIBEYE (BONELESS)							
T-BONE STEAK				BUTCHERING	LBS	PRICE	CHARGE
PORTERHOUSE				WHOLE		\$120.00	
SIRLOIN STEAK				HALF		\$60.00	
SIZZLERS				QUARTER		\$35.00	
SIRLOIN TIP ROAST				CUTTING & PKG		\$0.70	
SIRLOIN TIP STEAK				PATTIES		\$0.70	
ROUND STEAK				STEW MEAT		0.5	
CUBED STEAK				JERKY		\$8/lb	
GROUND BEEF				SNACK STICKS		\$5/lb	
GROUND BEEF				SUMMER SAUSAGE		\$5/lb	
PATTIES 1/3LB OR 1/2LB				Disposal Fee			
STEW MEAT							
SOUP BONES							
LIVER				Hanging Weight			
HEART							
TAIL-TONGUE				TOTAL			

The final cost determining factors are not yet in: COW WEIGHT _____ @6.00 per lb. _____

Packaging Cost _____ @.70 per lb. _____