

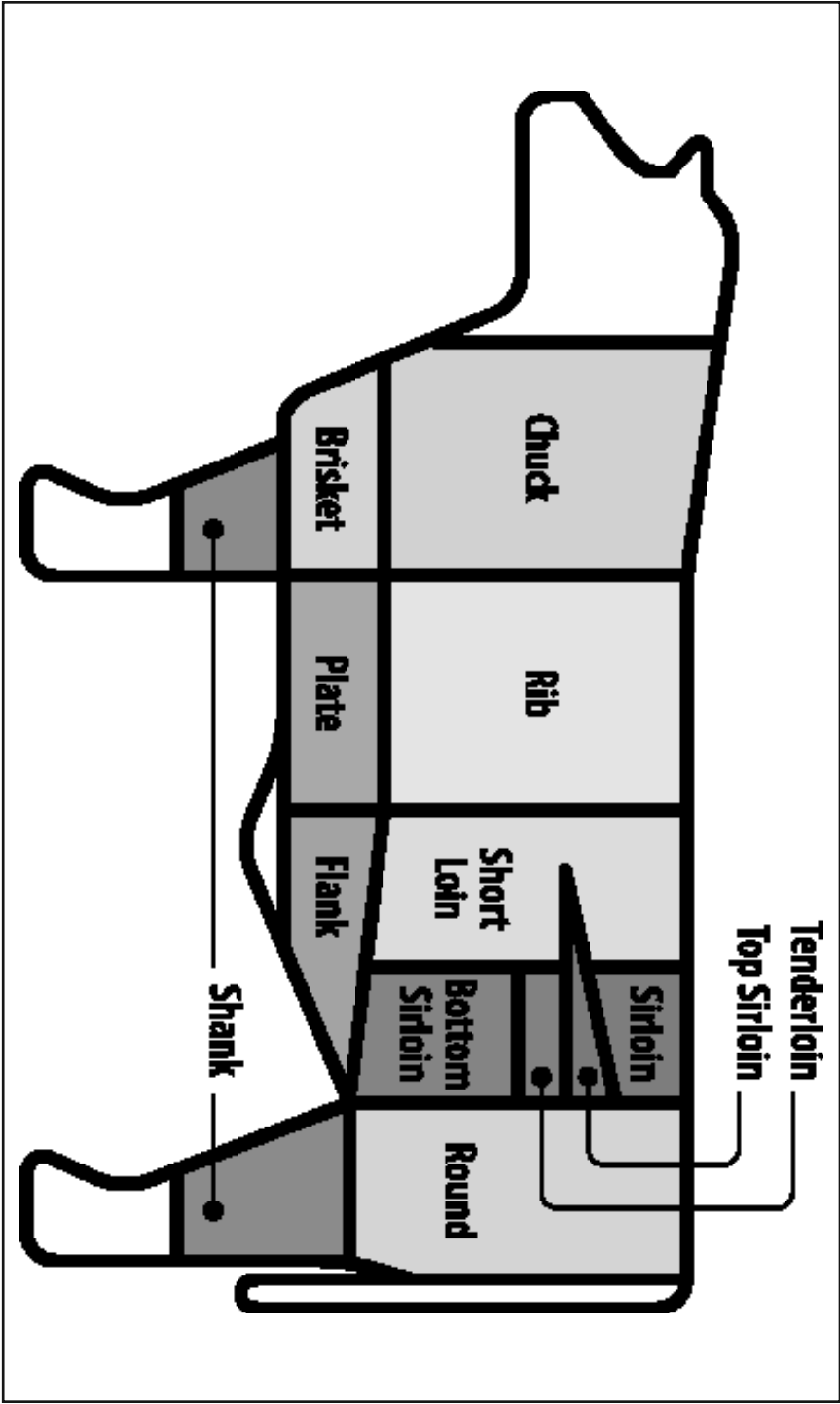


BEEF CUT SHEET

Rate Card

Updated for Fall 2017-2018

236 W. Broad St. | Story City, IA 50248 | (515) RED-MEAT
www.storycitylocker.com (515) 733-6328
M-F 8 a.m. - 5:30 p.m., Sat 8 a.m. - Noon, Closed Sunday



Fresh Product Selections, by Priority

# By Priority	Sometimes people request more ground products than their harvest creates in ground. Order your priorities starting with 1 as your top priority.			
	Bulk Ground	1/4 lb Patties - \$0.65 per lb	1/3 lb Patties - \$0.65 per lb	1/2 lb Patties - \$0.65 per lb

Cooked Value-Add Products

# By Priority	The following options have a 25 lb order minimum.										
	Summer Sausage - \$3.55 per lb	Summer Sausage with Cheese - \$3.75 per lb	Summer Sausage with Cheese & Jalapeno - \$3.90 per lb	Ring Bologna - \$4.20 per lb	Beef Snack Stick - \$3.45 per lb	Beef Snack Stick with Cheese - \$4.00 per lb	Beef Snack Stick with Cheese & Jalapeno - \$4.15 per lb	BBQ Snack Stick - \$4.00 per lb	Jerky (Cured & Smoked Beef Strips) - \$5.15 per lb	Dried Beef (Shaved Smoked Cured Beef) - \$5.15 per lb	Frankfurters - \$3.40 per lb

Ribeye, bone in or boneless?	Bone In Steak or Boneless Steak
	Bone In Steak or Boneless Steak
You can increase the amount of Tenderloin you get by not having Porterhouse Steaks.	
Porterhouse Steak or more Tenderloin?	Porterhouse Steak / More Tenderloin
Tenderloin	Filets / Roast
SIRLOIN	Top Sirloin Steak / Roast / Sirloin Tip Steak / Roast
STEAK PACKAGING	2 per pkg is typical. Per package: 2 / 3 / 4
STEAK WRAPPING	Our standard is with 2 layers, Poly & Paper. Vacuum packaging is available, only for boneless steak, with an added \$0.80 per lb fee. Vacuum Package (Boneless Only): Yes / No
ROASTS CLARIFICATION	I prefer falls apart roasts (Chuck) / I prefer slicing roasts (Round Rump) / No Preference
Chuck Roasts	Package: All / 2-3 / Add to Ground
Rump Roasts	Package: All / 2-3 / Add to Ground
ROASTS CUTTING	2.5 to 3 lb roasts are typical. By nature a few roasts are smaller.
ROAST SIZE PREFERENCE	2.5 - 3 lbs / 1.5 - 2.5 lbs / 3 - 5 lbs
ROAST WRAPPING	Our standard is with 2 layers, Poly & Paper. Vacuum packaging is available, only for boneless steak, with an added \$0.80 per lb fee. Vacuum Package (Boneless Only): Yes / No
SHORT RIBS	Yes / No
STEW MEAT (3 lbs per 1/4 beef)	Yes / No
BULK GROUND	By default, 1 lb packages / Change to: 1.5 / 2 / 5 lb bags
PATTIES (25 lb Minimum) \$0.65 per lb	1/4 lb / 1/3 lb / 1/2 lb / No
How many patties?	0 / the minimum / Ratio of Ground: %
The following cuts are only available with half or whole carcass processing;	
Tri-Tip Roast	Brisket Flank Steak Skirt Steak
OFFAL & ODD BITS	
Liver Oxtail	Tongue Fat / Suet
	Heart Knuckle Bones
	Kidney Marrow Bones
	All Bones

Meat from a typical half beef (1,000 - 1,200 live) approx:

- (4) Porterhouse Steaks (1.25" cut)
- (8) T-bone Steaks (1.25" cut)
- (5) Sirloin Steaks (1.25" cut)
- (1) Sirloin Tip Roasts (3 lbs)
- (6) Chuck Roasts (4 lbs)
- (2) Rump Roasts (3 lbs)
- (4) packages Short Ribs (1.5 lbs)
- 80-100 lbs Ground Beef

CHUCK

- (6) Chuck Roasts (4 lbs)
- (4) Arm Roasts (3 lbs)

- PLU 106 - Arm Roast, bi
- PLU 150 - Arm Roast, bnl
- PLU 107 - Blade Roast, bi
- PLU 151 - Blade Roast, bnl
- PLU 133 - Chuck Eye Steaks, bnl

BRISKET

- (1) Brisket (8 lbs)

- PLU 104 / 165 - Brisket Flat / Tip

RIB

- (8) Ribeye Steaks (1.25" cut)

- PLU 118 - Ribeye Steak, bi
- PLU 127 - Ribeye Steak, bnl
- PLU 143 - Ribeye Roast, bi
- PLU 144 - Ribeye Roast, bnl
- PLU 108 - Hanger Steak, bnl

PLATE

- packages Short Ribs (1.5 lbs)

- PLU 134 - Short Ribs, bin
- PLU 132 - Skirt Steak

SHORT LOIN

- (4) Porterhouse Steaks (1.25" cut)

- (8) T-bone Steaks (1.25" cut)

- (6) Tenderloin Fillets (size varies)

- PLU 109 - Porterhouse Steak, bi

- PLU 112 - T-Bone Steak, bi

- PLU 145 - New York Strip, bnl

- PLU 113 - Tenderloin Filet, bnl

- PLU 167 - T-Bone Roast, bi

- PLU 170 - Top Loin Roast, bnl

- PLU 131 - Tenderloin Roast, bnl

FLANK

- PLU 130 - Flank Steak, bnl

TOP SIRLOIN

- (5) Sirloin Steaks (1.25" cut)

- (6) Sirloin Tip Steaks (1.25" cut)

- (1) Sirloin Tip Roasts (3 lbs)

- PLU 149 - Top Sirloin Steak, bnl

- PLU 123 - Sirloin Tip Steak, bnl

- PLU 136 - Sirloin Tip Roast, bnl

BOTTOM SIRLOIN

- PLU 135 - Tri Tip Roast, bnl

ROUND

- (5) Round Steaks (1.25" cut)

- (2) Rump Roasts (3 lbs)

- PLU 121 - Btm Round Steak, bnl

- PLU 124 - Top Round Steak, bnl

- PLU 122 - Eye Round Steak, bnl

- PLU 119 - Btm Round Roast, bnl

- PLU 139 - Top Round Roast, bnl

- PLU 137 - Eye Round Roast, bnl

- PLU 116 - Cubed Steak, bnl

- (tenderized 2x)

SHANK

- 6 lbs of Soup Bones

- PLU 140 - Meaty Soup Bone, bi

VALUE-ADD

- PLU 116 - Stew Meat

- PLU 129 - Ground Beef

Beef Cut Sheet Questionnaire

Today's Date	
Farmer's Name	
First Name	
Last Name	
Street Address	
City / State / Zip	
Phone Number	
How many animals for processing?	I'm a portion customer / 1 / 2 / 3 / 4
Is the animal +30 months?	Yes No
Small Breed or Large?	Small (whole carcass under 600 lbs) Large (carcass +600)
These instructions are for?	1/4 Beef 1/2 Beef Whole Beef Multiple Beef
Lg Breed Processing Rate:	\$185 \$360 \$700 Multiple #:
Beef hanging over 900 lbs:	Each quarter beef has an added \$25 handling fee.
Sm Breed Processing Rate:	\$100 \$210 \$400 Multiple #:
Small Breed Rate/Terms of Engagement	To use the small breed rate, 2+ beef must be scheduled for the same day.
I qualify for the Small rate:	Yes No
General Preference: (see descriptions on right)	Full Variety Best Cuts No Time All Ground
Now that you've determined your general preference, let's refine instructions for your unique preferences:	
ROUND STEAK	NO / YES Tenderize x1 Tenderize x2 (minute steak)
RIB & LOIN	
T-Bone or New York cut:	Bone In T-Bone Roast or Boneless New York Strip Steak
or	Bone In T-Bone Roast or Boneless New York Roast

What will I get?

FULL VARIETY	BEST CUTS	NO TIME TO COOK	ALL GROUND
40% in Ground	50-60% in Ground	70% in Ground	Over 80% in Ground
Tenderloin Filet	Tenderloin Filet	Tenderloin Filet	\$25 handling fee applies
Porterhouse Steak	Porterhouse Steak	Porterhouse Steak	
T-Bone Steak	T-Bone Steak	T-Bone Steak	
Top Sirloin Steak	Top Sirloin Steak	Top Sirloin Steak	
Ribeye Steak	Ribeye Steak	Ribeye Steak	
Sirloin Tip Steak	Chuck Roast	Chuck Roast	Soup Bone
Sirloin Tip Roast	Eye of Round Roast	Eye of Round Roast	
* Tri-Tip Roast	Soup Bone		
* Brisket			
Short Ribs			
Blade Chuck Roast			
Eye of Round Roast			
Round Steak			
Round Rump Roast			
Arm Chuck Roast			
Soup Bone			
* Only available with half and whole carcass processing.			

What can I expect?

Basic Rate / Whole Beef Processing, \$700 per whole carcass

1/4, 1/3 (not recommended), & 1/2 carcass processing are options.

Generally, beef take 14 days to process for fresh cuts.

Cooked products may require up to an additional week of time.

You will be notified when processing is complete.

3 days after processing is complete, freezer storage charges are added, \$10 per day, to invoicing.

Please plan pick up accordingly, 11-21 days from the harvest date.