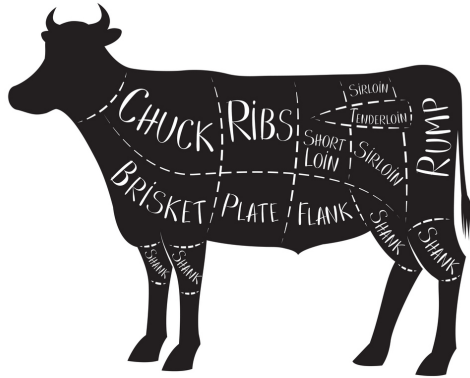


STORY CITY LOCKER



515-RED-MEAT / 515-733-6328

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1



Custom Processing is easy!

For beef processing, there are many decisions to make, but the choices aren't hard.

You know what you like!

It's easy to have premium dry aged meat custom tailored into cuts specific for you and your family's unique preferences.

Card by card, this deck keeps it simple *and* easy.

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2



How to use this deck.

Print the sheets, cut them into four quarters, and sort them into numerical order (using the numbers in the top left corner.)

These cards represent the typical questions we ask when we gather cut instructions from a customer.

Check boxes allow you to checkmark your preferences.

They are basically, in sum, our online cut instructions form.

*Store in an envelope or a card file to remember what you asked for.
Record harvest quantities on them when you receive your processing.
Make notes for changes you'll ask for next time.
We hope you make them useful!*

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3



Notes:

A small 7 cubic foot chest freezer will easily fit both a 1/4 beef and a 1/2 pig at the same time.

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4



ROUND STEAK

3 Pounds,
is a reliable amount to request per 1/4.

☐ _____ lbs
Ask for more or less than 3 lbs per
quarter beef.

Lean
Certified lean by the USDA
Needs TLC:

- Marinade
- or, Stew
- or, Crock Pot
- or, Tenderize

☐ Tenderize (once)

☐ Tenderize (twice)
Minute Steaks

☐ Grind

*This muscle group moves a lot, so it's a
tougher cut of meat.*

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SHORT LOIN

4 Steaks,
is a reliable amount to expect per 1/4.

☐ T-Bone

These premium steaks can be

- Bone In (T-Bone)
- or,
- Boneless (New York Strip)

☐ New York Strip

☐ Loin Roast, Bone In

or,

- Loin Roast

☐ Loin Roast, Boneless

☐ Grind

*This muscle group doesn't move a lot, so
it's a more tender cut of meat.*

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6



RIB

4-6 Steaks,
is a reliable amount to expect per 1/4.
Some breeds have longer rib loins.

☐ Ribeye, Bone In

☐ Ribeye, Boneless

Premium Ribeye steaks can be

- Bone In
- or,
- Boneless

☐ Rib Roast, Bone In

or,

- Rib Roast

☐ Rib Roast, Boneless

☐ Grind

*This muscle group doesn't move a lot, so
it's a more tender cut of meat.*

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TENDERLOIN

2 Porterhouse Steaks
and,
2 Tenderloin Filets
is a reliable amount to expect per 1/4.

☐ Porterhouse, Bone In

☐ Tenderloin Filet, Boneless

or,

- Opting out of the large
Porterhouse Steaks allows
for more Tenderloin

☐ Tenderloin Roast, Boneless

☐ Grind

Tenderloin is the most tender cut of beef.

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8



SIRLOIN

4 Sirloin Steaks

is a reliable amount to expect per 1/4.

☐ Steaks

Lean
 Certified Lean by the USDA
 Flavorful
 Primarily Boneless
 Good for Grilling

☐ Roast

☐ Grind

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SIRLOIN TIP

2 Sirloin Tip Steaks

is a reliable amount to expect per 1/4.

☐ Steaks

Lean
 From the Round
Tougher Than True Sirloin
 Flavorful
 Boneless
 Needs TLC:

- Braise
- or, Stew
- or, Crock Pot

☐ Roast

☐ Grind

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STEAK CUTTING

Standard Cutting, 1.25" Thick

☐ 1.25" thickness

Significant yield loss occurs
 when steaks are cut 1" and less.
The saw pulverizes meat with each cut.

☐ 1" thickness

Consider, more packaging may
 require additional fees.

☐ .75-1" thickness

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STEAK PACKAGING

Standard Packaging, 2 Per

☐ 2 per package

☐ 3 per package

☐ 4 per package

Consider, more packaging may
 require additional fees.

☐ 1 per package

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CHUCK ROASTS

5 Roasts

is a reliable amount to expect per 1/4.

☐ Bone In (Adds flavor!)

There are 2 types:

- Blade Roast (3 per 1/4 beef)
- Arm Roast (2 per 1/4 beef)
 - Less bone than Blade
 - Less fat than Blade

☐ Boneless

☐ _____ Blade Roasts
 Save some, not all.

Cooked, it pulls apart easily.

☐ _____ Arm Roasts
 Save some, not all.

This muscle group moves a lot, so it isn't as tender as the Rib and Loin.

☐ Grind

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13



RUMP ROASTS

2 Roasts

is a reliable amount to expect per 1/4.

☐ Roasts

Lean. Cooked, it requires slicing.

From the Round

Flavorful

Boneless

Needs TLC:

- Braise
- or, Stew

☐ _____ Roasts
 Save some, not all.

☐ Grind

This muscle group moves a lot, so it isn't as tender as the Rib, Loin, or Chuck.

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ROAST SIZING

Standard Size, 2.5-3 Pounds

☐ 2.5-3 lbs

☐ 3-5 lbs

Consider that smaller roasts will require more packaging material. Fees may be added.

☐ 1.5-2.5 lbs

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15



SHORT RIBS

2-3 Packages

is a reliable amount to expect per 1/4.

☐ Package

Marbled

From the Chuck

Flavorful

Needs TLC:

- Braise
- or, Stew
- or, Crock Pot

☐ Grind

Short pieces of rib bones encased in meat. They offer more meat than other rib varieties.

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STEW and/or FAJITA MEAT

3 Pounds
is a reliable amount to request per 1/4.

☐ Stew

☐ Fajita

More than 3 pounds per 1/4 beef reduces
your quantity of roasts from the Chuck
and Round.

☐ _____ lbs
Ask for more or less than 3 lbs.

☐ Prioritize over ground.

☐ NONE

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LIMITED CUTS - 1/4 BEEF

'Limited Cuts' are unavailable when processing 1/4 carcass.

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LIMITED CUTS - 1/2 BEEF

Half and whole beef processing
customers may select additional
cuts.

Each half beef has only one of
each.

☐ Flank Steak

☐ Tri Tip Roast
1.5-2.5 lb roast

☐ Skirt Steak
○ This is large. Package in halves?

☐ Brisket
○ This is large, 8-10 lbs. Package in
halves?

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LIMITED CUTS -
WHOLE BEEF

Whole beef processing customers
may select the following cut. ☐ Hanger Steak

Each whole beef has only one.

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GROUND

Standard Package, 1 Pound

- ☐ 1 lb packages
☐ 1.5 lb packages
☐ 2 lb packages
☐ 5 lb bags

Consider, more packaging will
 require additional fees.

- ☐ .5 lb packages

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GROUND

How much ground will there be?

The amount of ground you take home tells a story about the
 carcass.

A higher muscle to fat ratio yields more ground.

Fat isn't all bad; it adds flavor and tenderness.

Grain finished beef will have more fat than those that are solely
 grass-fed.

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GROUND YIELD

We can estimate yield. The factual yield **will** be different than the
 estimate.

For planning purposes, a general estimate is easy and possible
 though!

The last page of this PDF is a full page, 1/4 Beef Yield Chart. It's
 what we use at Story City Locker for planning purposes.

Deduct 30 pounds from what's charted (an estimate of the weight
 of packaged cuts) to estimate the weight of ground to plan for.

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GROUND into PATTIES

Standard Package, 4 Per

- ☐ 1/4 lb patties

Additional Patty Charges Apply

- ☐ 1/3 lb patties

A 25 Pound Minimum Applies
 (or a ratio of the total ground)

- ☐ 1/2 lb patties

- ☐ 25 lb minimum

- ☐ 2 ounce patties

Or,

- ☐ 1/4th ☐ 1/2 ☐ 3/4ths ☐ All

- ☐ NONE

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GROUND into VALUE ADD

Value Add Products include:

☐ Ask for options.

- Fresh Seasoned Products
 - Additional charges and minimums apply.
 - One recipe per 1/4 is a reliable request.

> ie. Seasoned Beef Brats

- Smoke House Products
 - Additional charges and minimums apply.
 - One recipe per 1/2 is a reliable request.

> ie. Beef Snack Sticks

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OFFAL

On average, offal is 30 pounds of harvest, not including the fat or hide.

☐ Dispose of it all.

☐ Liver

☐ Tongue

☐ Heart ○ Grind with the ground

☐ Kidney

☐ Oxtail

☐ Fat / Suet

☐ Knuckle Bones

☐ Marrow Bones

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WHAT TO EXPECT

Great tasting dry-aged beef!

Wet-aged market beef is broken down immediately and is commonly injected to improve flavor and texture.

Dry-aged beef has a unique flavor and texture that only care and carcass aging creates.

Not all market cuts are best from dry-aged carcasses. Chuck steaks (Ranch, Denver, and Flat Iron) are improved when wet-aged. We cut them (for an added fee), but don't recommend them. Why? Expect texture that is more 'cutlet' than 'steak', and they're meticulous to cut (thus the added fee.)

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WHAT TO EXPECT

You're considered the owner of your carcass share once the livestock arrives at the Locker.

The Farmer is paid directly by you for the carcass. We invoice you only for the processing.

Give us your cut instructions before the livestock arrives and you'll receive a discount on your invoice.

Harvest through invoicing is a 14 day process for beef.

Once complete, plan to pick up your finished processing within four days to avoid storage charges.

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WHAT TO EXPECT

Story City Locker's average beef carcass weighs 750 pounds.

It isn't uncommon during Iowa's green seasons for beef carcass to reach 1,200 pounds.

Typical Iowa beef carcass tends to yield 50-65% of the weight into packaged products.

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WHAT TO EXPECT

Things to consider that impact the yield %:

- Fat / Meat Ratio
A high fat ratio lowers yield, but adds flavor and tenderness.
- Bone-in Selections
Bone marrow adds great flavor during cooking.
- Beef Breed
Dairy breeds yield lower than meat breeds.
- Retained Offal
There are fun websites and cookbooks devoted to offal!
- Length of Dry Aging
The industry standard for dry aging beef is 10-28 days.

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1/4 Beef Yield Chart

Whole Beef Carcass Weight	1/4 Beef Carcass Weight	High Fat to Meat Ratio			Common Range						High Meat to Fat Ratio			Unlikely for Grain Finished Beef Potential Grass-Fed Yields		
		44%	46%	48%	50%	52%	54%	56%	58%	60%	62%	64%	66%	68%	70%	72%
Pounds of Packaged Meat Products																
402	100.5	44	46	48	50	52	54	56	58	60	62	64	66	68	70	72
458	114.5	50	53	55	57	60	62	64	66	69	71	73	76	78	80	82
502	125.5	55	58	60	63	65	68	70	73	75	78	80	83	85	88	90
542	135.5	60	62	65	68	70	73	76	79	81	84	87	89	92	95	98
578	144.5	64	66	69	72	75	78	81	84	87	90	92	95	98	101	104
600	150	66	69	72	75	78	81	84	87	90	93	96	99	102	105	108
620	155	68	71	74	78	81	84	87	90	93	96	99	102	105	109	112
650	162.5	72	75	78	81	85	88	91	94	98	101	104	107	111	114	117
686	171.5	75	79	82	86	89	93	96	99	103	106	110	113	117	120	123
704	176	77	81	84	88	92	95	99	102	106	109	113	116	120	123	127
710	177.5	78	82	85	89	92	96	99	103	107	110	114	117	121	124	128
718	179.5	79	83	86	90	93	97	101	104	108	111	115	118	122	126	129
720	180	79	83	86	90	94	97	101	104	108	112	115	119	122	126	130
728	182	80	84	87	91	95	98	102	106	109	113	116	120	124	127	131
2025 Q1 Avg Wgt of Beef Carcass																
732	183	81	84	88	92	95	99	102	106	110	113	117	121	124	128	132
750	187.5	83	86	90	94	98	101	105	109	113	116	120	124	128	131	135
774	193.5	85	89	93	97	101	104	108	112	116	120	124	128	132	135	139
800	200	88	92	96	100	104	108	112	116	120	124	128	132	136	140	144
820	205	90	94	98	103	107	111	115	119	123	127	131	135	139	144	148
858	214.5	94	99	103	107	112	116	120	124	129	133	137	142	146	150	154
874	218.5	96	101	105	109	114	118	122	127	131	135	140	144	149	153	157
914	228.5	101	105	110	114	119	123	128	133	137	142	146	151	155	160	165
938	234.5	103	108	113	117	122	127	131	136	141	145	150	155	159	164	169
950	237.5	105	109	114	119	124	128	133	138	143	147	152	157	162	166	171
978	244.5	108	112	117	122	127	132	137	142	147	152	156	161	166	171	176
1002	250.5	110	115	120	125	130	135	140	145	150	155	160	165	170	175	180
1012	253	111	116	121	127	132	137	142	147	152	157	162	167	172	177	182
1024	256	113	118	123	128	133	138	143	148	154	159	164	169	174	179	184
1030	257.5	113	118	124	129	134	139	144	149	155	160	165	170	175	180	185
1270	317.5	140	146	152	159	165	171	178	184	191	197	203	210	216	222	229