



## Beef Processing Cut Sheet

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Hours: Sun - Mon: Closed; Tues-Wed 8-5; Th: 8-6;  
Fri: 8-5; Sat: 8-12

- \*All cuts are wrapped in freezer paper, labeled and frozen
- \*Any cuts that you choose not to take will be added to your trimmings
- \*Standard pack and cut sizes are given below. Please specify if you would like them wrapped or cut differently

Whole, Half, Front Quarter, Hind Quarter or Split Half  
(Split Half= ¼ Beef- cuts from Front and Hind)

### HIND QUARTER

T-Bone/Porterhouse Steak*	1", 2 per pkg, 6-8 per Qtr
Sirloin Steak	1" Thick, 1 per pkg, 2-3 per Qtr
Round:	(12-15# per Qtr)
-Steaks (regular, cube or tenderized)	1 per pkg
-Steak Sandwiches	4 per pkg
-Roast	3-4 #
-Ground Round	1 # per pkg
Rump Roast	3# Roast (1 per Qtr)
Sirloin Tip (Roast or Beef Tips)	3# Roast or 1# pkg, 2 per Qtr

\*NY Strips & Tenderloin will be cut for any beef older than 30 months

### FRONT QUARTER

Chuck Roast	3# Roast, 4-6 per Qtr
Shoulder Roast	3# Roast, 1-2 per Qtr
Rib Eye	1" Thick, 2 per pkg, 6-8 per Qtr
Soup Bones	Yes or No
Short Ribs	Yes or No

### TRIMMINGS

Bulk Ground Beef	1#, 1.5# or 2#
Hamburger Patties	5# box standard

Heart, Tongue, Liver, or Suet	Yes or No
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### PROCESSING COSTS

Slaughter Fee	\$120/ Head
Processing Fee:	
• Wrapped	\$0.89/lb
• Vacuum Seal	\$1.24/lb
• No Wrap	\$0.83/lb
Tenderizing	\$0.65/lb
¼ Lb Patties (5# per roll)	\$0.60/lb
Patties (less than 5# per roll)	\$0.70/lb
Patties 1/3 Lb	\$0.70/lb
Steak Sandwiches	\$0.70/lb
Stew Meat or Beef Tips	\$1.20/lb
Jerky	\$3.50/lb
Dried Beef	\$3.50/lb
Summer Sausage	\$3.00/lb
Hot Dogs & Beef Sticks (Hot or Plain)	\$3.25/lb
Bologna	\$3.00/lb
Pizza Burgers	\$2.00/lb

Steaks are cut to the thickness you specify, 1" is normal thickness. Steak thickness must be the same for split halves to ensure there is an even division of the cuts. (On a split half, also called a "mixed quarter" or ½ of a ½, the customer receives cuts from both the front and hind quarters of the beef).

Hamburger patties are packed in 5lb boxes unless otherwise specified. The meat comes from the trimmings and will decrease the amount of ground beef you end up with.

Any cooked or smoked product is subject to weight loss. Please call us if you have questions on that.

Other cuts are available upon request (i.e. brisket, flank, skirt steak, etc.). If you would like a specific cut, please let us know. If you do not want these cuts, we put these into your ground beef.

All prices are subject to change without notice. A 3% cash discount available on all custom processing.

Your beef will be ready for pick up on the Friday the week after your animal was sent in for slaughter. You can pick up your beef during normal business hours. If you are unable to pick up your meat within 1 week of being ready, please call to make special arrangements. We reserve the right to charge for storage after 1 week if arrangements are not made.