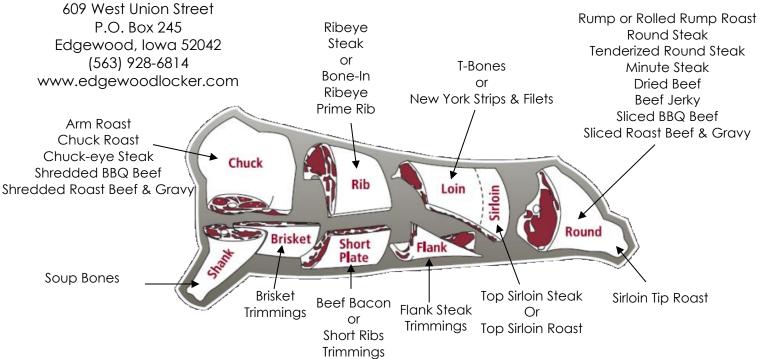


## Beef Cut Sheet

Visit www.edgewoodlocker.com to submit your order online or Call (563) 928-6814 to talk with our experienced staff.



#### **Frequently Asked Questions**

Q: How thick should I cut my steaks?

A: Average is ¾ inch thick, but can do thicker or thinner based on personal preference

Q: How many steaks should I put in a package?

A: Average is 2, but depends on personal preference

Q: What's the difference between a tenderized round steak and a minute steak?

A: The tenderized round steak goes through the tenderizer 2-3 times averaging roughly 1 pound and the minute steak goes through 4-5 times averaging roughly 1/3 pound

Q: How many pounds should my roasts be?

A: Average is 3 pounds, but varies based on personal preference

Q: What size packages of hamburger should I get?

A: You can select 1, 1½ or 2 pound packages

Q: I don't want ribs, brisket, soup bones, or stew meat. What happens to that meat?

A: These will be trimmed and become ground beef or sausage items

#### Please read the following information on getting your own beef back

- All fresh cuts are automatically your own meat coming back.
- All ground beef, beef patties, solid piece jerky, and all items listed in the other processed meat section are automatically your own meat coming back.
- When bringing meat in please make sure it is clean and well packaged to avoid cleaning charges.
- o If you would like your own meat back on sausage items that are otherwise comingled:
  - o Summer Sausage requires a 200 pound minimum.
  - For sausage items other than summer sausage, we require:
    - 25 pound minimum of meat per item on beef slaughtered here.
    - 50 pound minimum of meat per item on beef brought in.
  - Please request an "own batch" at time of order placement.
  - o There is an extra \$30.00 own batch fee on each "own batch" item.
  - For meat brought in, an extra \$0.60 per pound packaging charge applies.



# Beef Cut Sheet

Bologna

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609 West Union Street P.O. Box 245 Edgewood, Iowa 52042 (563) 928-6814 www.edgewoodlocker.com

Home Fresh Jerky.....\$ 0.50

### **Processed Meat Charges**

\*Price per pound\*

www.eagewoodlocker.com	Ring Bologna*\$3.20 Sandwich Bologna*\$3.25
Beef Processing Charges Slaughter Charges *Based on carcass weight, per beef*	Brats & Hot Dogs  All Beef Old Fashioned Franks*\$3.40  Precooked Philly Steak Beef Brat*\$2.65
Beef Slaughter under 850lbs\$115.00 Beef Slaughter 850lbs-999lbs\$130.00 Beef Slaughter 1000lbs or above\$155.00	<b>Jerky</b> Solid Piece Regular Jerky*\$6.00 Solid Piece Cajun Jerky*\$6.10
Offal Charge	Solid Piece Teriyaki Jerky*\$6.10
* Price per beef* Offal Disposal\$44.00	Patties Ground Beef Patties\$1.10
Processing Charges	$(\frac{1}{3} \text{ or } \frac{1}{4} \text{ lb patties in 6 lb box)}$
*Based on carcass weight, per pound*	Snack Sticks
Beef Processing\$ 1.00 Split Side of Beef Surcharge\$ 0.07	Beef Sticks*\$2.95 Beef Sticks with Cheese*\$3.25
Spin side of Beer soleridige	Honey BBQ Beef Sticks*\$3.15
Ground Beef Charges	Jalapeno Beef Sticks with
*Price per pound *	Hot Pepper Cheese*\$3.35
Grinding\$ 0.39 (Includes standard tube packages)	Summer Sausage
(meleads startaged to be packages)	All Beef Summer Sausage*\$2.00
Extra Charges	Summer Sausage with Cheese*\$3.30
*Price per pound, unless specified*	011
Off Schedule Surcharge-per beef\$80.00	Other
1 Steak per Package-per beef\$20.00	Dried Beef*\$3.95
Vacuum Packaging\$ 0.50 Minute Steaks\$ 0.75	Shredded BBQ/Roast Beef & Gravy*\$3.00 Sliced BBQ/Roast Beef & Gravy*\$3.00
Tenderizing Round Steak\$ 0.65	Smoked Beef Bacon*\$2.45
Stew Meat/Canning Meat\$ 0.85	311101000 B001 B00011
Rolled Roast-per roast\$ 1.20	
4 0 50	

\*Denotes fully cooked item\* All items listed above have a 5 pound minimum All prices above are charged based on total raw weight, including cheese, etc. Prices are subject to change without notice

Products may include allergens such as milk, wheat, and soy. The facility our products are produced in also uses eggs and gluten in some products. Please ask our staff if you have questions about allergens.