



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

- o All fresh cuts are automatically your own meat coming back.
- o 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.
- o 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 & Ring Bologna requires a 200 pound minimum.
 - o 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.
 - o 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.
 - o For meat brought in, an extra \$0.60 per pound packaging charge applies.



Beef Cut Sheet

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

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

Beef Processing Charges

Slaughter Charges

Based on carcass weight, per beef

Beef Slaughter under 850lbs	\$120.00
Beef Slaughter 850lbs-999lbs.....	\$135.00
Beef Slaughter 1000lbs or above	\$160.00

Offal Charge

*** Price per beef***

Offal Disposal	\$44.00
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Processing Charges

Based on carcass weight, per pound

Beef Processing.....	\$ 1.03
Split Side of Beef Surcharge	\$ 0.07

Ground Beef Charges

***Price per pound ***

Grinding	\$ 0.39
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(Includes standard tube packages)

Extra Charges

Price per pound, unless specified

Off Schedule Surcharge-per beef	\$85.00
1 Steak per Package-per beef	\$20.00
Vacuum Packaging	\$ 0.50
Minute Steaks	\$ 0.75
Tenderizing Round Steak.....	\$ 0.65
Stew Meat/Canning Meat	\$ 0.85
Stir Fry/Fajita Meat	\$ 1.25
Rolled Roast-per roast	\$ 1.25
Home Fresh Jerky	\$ 0.50

Processed Meat Charges

Price per pound

Bologna

Ring Bologna*	\$3.20
Sandwich Bologna*	\$3.25

Brats & Hot Dogs

All Beef Old Fashioned Franks*	\$3.40
Precooked Philly Steak Beef Brat*	\$2.70

Jerky

Solid Piece Regular Jerky*	\$6.05
Solid Piece Cajun Jerky*	\$6.15
Solid Piece Teriyaki Jerky*	\$6.15

Patties

Ground Beef Patties.....	\$1.10
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(1/3 or 1/4 lb patties in 6 lb box)

Snack Sticks

Beef Sticks*	\$2.95
Beef Sticks with Cheese*	\$3.25
Honey BBQ Beef Sticks*	\$3.15
Jalapeno Beef Sticks with Hot Pepper Cheese*	\$3.35

Summer Sausage

All Beef Summer Sausage*	\$2.00
Summer Sausage with Cheese*	\$3.30

Other

Dried Beef*	\$3.95
Shredded BBQ/Roast Beef & Gravy*	\$3.00
Sliced BBQ/Roast Beef & Gravy*	\$3.00
Smoked Beef Bacon*	\$2.45

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.