

Beef Cut Sheet

Marble City Meats
 514 Odena Road N
 Sylacauga, AL
 Ph 205-936-6120
marblecitymeats@gmail.com

Name _____
 Phone Number: _____
 Date: _____
 Harvest Date: _____



Hang weigh _____
 USDA _____
 Custom _____

USDA Processing \$125 Kill Fee and \$0.85 per lb on hanging weight
 Custom Processing \$75 Kill Fee and \$0.75 per lb on hanging weight

Animal ID						Packaging	Price
Offal	Tongue Heart Liver Kidney						
Bones	Knuckle		Marrow				
Short Ribs					Beef Bacon (\$3 a lb)		
Brisket	Whole or halved?	Boneless or Bone in					
Chuck Roast							
Stew Meat							
Flank Steak							
Skirt Steak							
Hanger Steak							
	Boneless or Bone in	3/4 in	1 in	1 1/4 in	1/12 in		
Ribeye							
Filets							
New York Strip							
Porterhouse (no filets or strips)							
T Bone (no filets or strips)							
Sirloin							
Other Roasts	Eye of Round, Top Round, London Broil, Tri Tip, Rump						
Round Steak							
Cube Steak	Amount		Amount				
Beef Jerky	\$3 lb		Pastrimi	\$3 lb			
Beef Bone Broth	\$3 a qt		Bologna	\$3.50 lb			
Sirloin Tip Roast			Snack Sticks	\$4.5 lb			
Ground Beef	90/10	85/15	80/20	Pepperoni	\$4 lb		

Sausages \$1.50 per lb for linked sausage

	Amount	Amount	Amount
Mild Bfast		Jalapeno Brats	Smoked Adouille
Hot Dogs		Chorizo	Mild Smoked
Hot Bfast		Mild Italian	Hot Smoked
Bratwurst		Spicy Italian	Polish Kielbasa