## Beef Cutting Instructions


Storage Charge: \# of Days after 3 Days x \# of boxes $\$ 0.50 /$ box Kill Charge If No Processing :(Plus Hide) $\$ 40.00 /$ half
Small package charge $\$ 6 / q$ tr. Individual wrap $\$ 12 / q t r$. Vac Pack $\$ 0.50 /$ pkg. Smoke Charge $\$ 0.55 / \mathrm{lb}$
Steaks will be cut at $3 / 4$ thick unless otherwise instructed (except filet mignon 2 "). Steaks are wrapped 4 per pack.
What can you expect from an average $\mathbf{3 8 0} \mathbf{~ l b}$. hanging half of beef?
Weights/ Count vary by size of beef


