

# Naturally Norm's

Carlson Farms & Copper Ridge Market  
34460 96th Ave, Lawton, MI 49065

## BEEF

Estimated Cuts for 1/2 of Beef with hang weight of 425 lbs --Estimated Net Yield 325 lbs of packaged meat:

6-10 Minute Steaks	2-3 Skirt Steaks
6-10 Tenderized Eye of the Round Steaks	1-2 Flank Steaks
14-16 Sirloin / Sizzlers	4-6 Short Ribs (French ends)
6-8 T-Bone (1 inch thick)	4 bags Soup Bones
6-8 Porterhouse (1 inch)	80-120 lbs Burger (1 lb squares OR patties)
10-12 Ribeyes (Bone-in / 1 inch)	15-20 Kabob Meat – 1 lb each
1 Tri-Tip	2-3 Petite Tenders
2 Brisket Halves	6-8 Chuckeye Steaks
2-4 Chuck Roasts (Boneless)	6-8 Denvers
1 Chuck Plate Rib (left whole)	2-4 Arm Roast
3-4 Tenderloin Medallion Steaks (1 1/2 inch)	2-4 Flat Iron

### Expense Example:

Beef-- \$3.40 / lb x Hang Weight  
Processing-- 65 cents / lb x Hang Weight  
Butchering / Kill-- \$65 / Half

**\*\*PRICES SUBJECT TO CHANGE\***

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## PORK

Estimated price for whole hog with average hang weight of between 180lbs to 215lbs

2 Full Slab Ribs

18-20 Chops 3/4 Thick – 2 per pkg

2 Tenderloins

4-5 Butt/Shoulder Roast – 3lb average

10-12 Cottage Bacon – smoked

14-16 Reg Bellie Bacon – smoked

6-8 Ham Slice – smoked

2 Bone-In Old Fashioned Shank Hams – smoked

2 Leaf Fat

2-4 Hocks – smoked

10-15lbs - Trim

### Expense Example:

Pork-- \$2.50 / lb x Hang Weight

Processing and Kill - \$250 / Hog (estimated)

**\*\*cost of processing can vary with amount of specialty cuts and smoking of meat\*\***

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