

**K&C MEAT PROCESSING  
1124 DURDEN STREET  
PO BOX 1057  
NAVASOTA, TX 77868  
936-825-6944**

~CUTTING INSTRUCTIONS FOR BEEF~

<u>~ITEMS~</u>	<u>~THICKNESS~</u>
ROUND STEAK - PLAIN or TEND	1/2" 3/4"
SIRLOIN STEAK	1/2" 3/4" 1"
TBONE OR STRIPS/FILETS	1/2" 3/4" 1"
RUMP ROAST	3# 4# 5# or HB
PIKES PEAK ROAST	3# 4# 5# or HB
RIBEYE OR RIB STEAK	1/2" 3/4" 1"
CHUCK STEAK (OR)	1/2" 3/4" 1" or HB
CHUCK ROAST	3# 4# 5# or HB
SHOULDER STEAK (OR)	1/2" 3/4" 1" or HB
SHOULDER ROAST	3# 4# 5# or HB
HAMBURGER	1# 1 1/2# 2#
SHORT RIBS	BBQ or HB
BRISKET	BONELESS or HB
CUTLETS OR LOIN TIP ROAST OR HB	
BONELESS STEW MEAT (comes from HB trimmings)	YES OR NO
CHILI MEAT (comes from HB trimmings)	YES OR NO
FLANK & SKIRT STEAK	PLAIN or TEND
SOUP BONES	CLEAN or MEATY
KIDNEYS, OXTAIL, LIVER, HEART	SAVE or DISCARD

VACUUM WRAP (per pound)      **OFF OF DRESSED HANGING WEIGHT**

**WEIGHT WILL NOT BE READY UNTIL ANIMAL IS PROCESSED.**

**PRICING SUBJECT TO CHANGE DUE TO THE DRASTIC CHANGES IN SUPPLY.**

EMAIL to [KCMEAT@AOL.COM](mailto:KCMEAT@AOL.COM) or FAX to 936-825-8217.

**WE LOOK FORWARD TO SERVING YOU!**