

Red Bud Ranch  
P O Box 478  
P.R. 1757  
Chico, Texas 76431  
Kathy and Gary Waymire  
940-644-1849  
214-673 6660 Cell

**Half Side of Beef**

**Hind Quarter**

<b>Approximate Wt. 200 lbs</b> <b>Cost per lb \$4.25</b>	<b>Hind Quarter Wt. 125</b> <b>Cost per lb. \$4.50</b>
<b>10-12 Round Steaks ½ inch thick</b>	<b>10-12 Round Steaks ½"inch thick</b>
<b>14-16T-bone ¾ inch thick</b>	<b>8-10 T bone Steak ¾ "</b>
<b>8-10 Sirloin Steak ¾ inch</b>	<b>8-10 Sirloin Steak</b>
<b>10-12Club or Rib Eye Steaks ¾ inch</b>	<b>Rump Roast 6 lbs</b>
<b>Rump Roast Average 6 lbs</b>	<b>Pikes Peak Roast 6 lbs</b>
<b>Pikes Peak Roast Average 6 lbs</b>	<b>Sirloin Tip Roast</b>
<b>Sirloin Tip Roast 6-7 lbs</b>	<b>Hamburger 1 lb tubes 20-30</b>
<b>Stew Meat (from short ribs)</b>	
<b>7-8 Chuck Roast</b>	
<b>4 Arm Roast</b>	
<b>Brisket 4-5 lbs</b>	
<b>Hamburger 1 lb tubes 30-40 lbs</b>	
<b>Steak Burger ¼ lb Round patties</b>	

Add \$ .35 per lb for tenderizing round steaks  
Custom processing is available-add \$ .25 per lb.

Please note this is estimate of what will be included in your package!! Final product is based on the animal weight at time of processing.