

# Mayes County Processing

"Beef Processing Instructions"

3116 Old Hwy 20 East  
Pryor, Ok 74361  
539-210-5344

Date \_\_\_\_/\_\_\_\_/\_\_\_\_

Admin@mayescountyprocessing.com

Custom \_\_\_\_\_

USDA Inspected \_\_\_\_\_

- Late Pickup Fee (per head) - \$5/Day after 1 week \$10/Day after 2 weeks
- After 60 days any carcass not paid for or picked up will be forfeited

Standard Pricing (kill/Cut)	Specialty Pricing
Processing Fee - \$0.85/LB (Custom) \$0.95/LB (Inspected)	Single Packaging for steaks \$15 per half
Aging Fee- \$5/Day/head over standard length (14 days)	Slaughter/Disposal Fee - \$70/Disposal Fee - \$70
Slaughter/Disposal Fee - \$70/Disposal Fee - \$70	New Label Setup: \$50 (one time fee) includes transmittal
Minimum processing fee- \$350/beef \$200/pork	Artwork redesign: \$10
Lamb/Goat- \$150 (5 or more discount= \$100/Head)	Splitting less than 1/4 of beef 20\$
Smoking/curing \$1.70/lb Stew/Fajita Meat \$.50/lb	Seasoned breakfast sausage \$.50/lb
Seasoned breakfast sausage \$.50/lb	Burger/sausage Patties \$1/lb Packaged Dog Bones \$.25/lb

Drop off name: \_\_\_\_\_ Pick up Name: \_\_\_\_\_

Phone # \_\_\_\_\_ Phone # \_\_\_\_\_

Tag # \_\_\_\_\_ Live weight \_\_\_\_\_ Rail weight \_\_\_\_\_ Box weight \_\_\_\_\_

How does this animal need to be divided? Whole \_\_\_\_\_ Halves \_\_\_\_\_ Quarters \_\_\_\_\_

## Roast, Rounds and Similar

**Round Steaks:** (2 or 4 per package) \_\_\_\_\_ Tenderize? Yes \_\_\_ No \_\_\_ **Tri Tip Roast :** Yes \_\_\_ No \_\_\_

**Sirloin Tip Roast :** Whole \_\_\_\_\_ Half \_\_\_\_\_ Steaks \_\_\_\_\_ Grind \_\_\_\_\_ **Arm Roast :** Yes \_\_\_ No \_\_\_

**Chuck Roast :** Yes \_\_\_ No \_\_\_ Cut in half \_\_\_\_\_ or Leave whole \_\_\_\_\_

**Rump Roast/Pikes Peak :** Yes \_\_\_ No \_\_\_ Cut in half \_\_\_\_\_ or Leave whole \_\_\_\_\_

**Beef Stew Meat :** Yes \_\_\_ No \_\_\_ How many pounds? \_\_\_\_\_ 1# \_\_\_\_\_ or 2# \_\_\_\_\_ (packages)

## Steaks And Loins

**Sirloin Steaks :** Bone in sirloins \_\_\_\_\_ or Boneless \_\_\_\_\_ Thickness \_\_\_\_\_" How many per package? \_\_\_\_\_

**Short Loins :** KC Strips & Filets \_\_\_\_\_ or T-Bones \_\_\_\_\_ Thickness \_\_\_\_\_" How many per package? \_\_\_\_\_

**Rib Loins :** Bone in Ribeyes \_\_\_\_\_ or Boneless \_\_\_\_\_ Thickness \_\_\_\_\_" How many per package? \_\_\_\_\_

**Rib Roast instead of Ribeye's?** Yes \_\_\_\_\_ No \_\_\_\_\_ (filets will be standard cut at 2" thickness)

**Chuck Eye Steaks?** Yes \_\_\_\_\_ No \_\_\_\_\_ **Skirt Steak :** Yes \_\_\_\_\_ No \_\_\_\_\_ **Flank Steak :** Yes \_\_\_\_\_ No \_\_\_\_\_

## Ribs, Brisket, Grind

**Ribs :** Short Ribs? Yes \_\_\_ No \_\_\_ Back Ribs? Yes \_\_\_ No \_\_\_ **Brisket :** Yes \_\_\_ No \_\_\_ Whole \_\_\_\_\_ Half \_\_\_\_\_

**Ground Beef :** 1# \_\_\_\_\_ 2# \_\_\_\_\_ (packages) **Patties?** Yes \_\_\_ No \_\_\_ if yes, how many pounds? \_\_\_\_\_ (10# minimum)

## Offal and Bones

**Soup Bones :** Yes \_\_\_ No \_\_\_ or **Beef Standing Shank :** Yes \_\_\_ No \_\_\_ **Canoe marrow bones :** Yes \_\_\_ No \_\_\_

Liver \_\_\_\_\_ Heart \_\_\_\_\_ Tongue \_\_\_\_\_ Oxtail \_\_\_\_\_ Kidneys \_\_\_\_\_ Suet \_\_\_\_\_ **Dog Bones? :** Yes \_\_\_ No \_\_\_

(If we do not receive cutting instructions within 10 days of animal drop off, a standard cutting instruction will be applied)