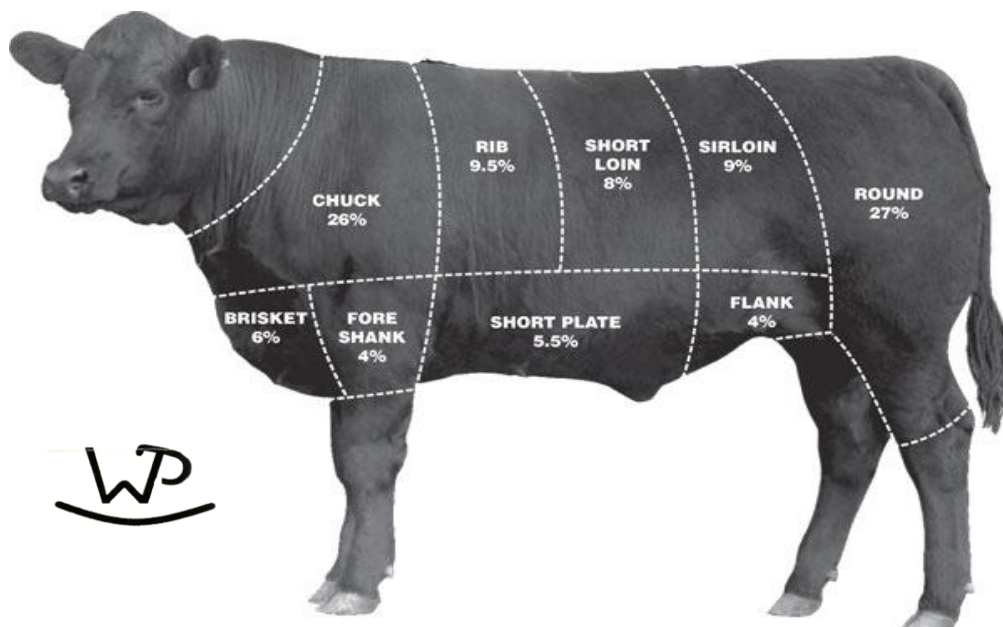




PURE ANGUS, GRASS FED,
GRAIN FINISHED,
RAISED RIGHT!



BLACK ANGUS BEEF CHART



WHOLE COW
(450 LBS)
\$4950

HALF COW
(225 LBS)
\$2475

QUARTER COW
(113 LBS)
\$1238

EIGHTH COW
(56 LBS)
\$619

22-25 NY Strip Steaks $\frac{3}{4}$ " Cut
20-25 Boneless Rib Eye $\frac{3}{4}$ " Cut
12-15 Filet Mignon-8oz Cut
12-15 Center Cut Sirloin $\frac{3}{4}$ " Cut
12-18 T-Bone Steaks $\frac{3}{4}$ " Cut
3-6 Porterhouse Steaks $\frac{3}{4}$ " Cut
4 Skit Steaks $\frac{3}{4}$ " Cut
40 Cube Steaks-4 oz Cut
2 Flank Steaks $\frac{3}{4}$ " Cut
13-15 Denver Steaks $\frac{3}{4}$ " Cut
2 Rump Roast 3 lbs
4-6 Sirloin Tip Roast 3 lbs
4 Half Briskets
2 Short Ribs
250-300 lbs Ground Beef 1lb Pk
15-25 lbs Stew Meat
40 lbs Soup Bones
5-10 lbs Liver
1 Heart
5-15 lbs Suet(Beef Tallow Fat)

Approx. 22 cu.ft. freezer space
Avg Family use 8-12 months

*11-13 NY Strip Steaks $\frac{3}{4}$ " Cut
*6-8 Filet Mignon-8oz Cut
OR
*6-9 T-Bone Steaks $\frac{3}{4}$ " Cut
*2 Porterhouse Steaks $\frac{3}{4}$ " Cut
10-13 Boneless Rib Eye $\frac{3}{4}$ " Cut
6-8 Center Cut Sirloin $\frac{3}{4}$ " Cut
2 Skit Steaks $\frac{3}{4}$ " Cut
20 Cube Steaks-4 oz Cut
1 Flank Steaks $\frac{3}{4}$ " Cut
6-8 Denver Steaks $\frac{3}{4}$ " Cut
1 Rump Roast 3 lbs
2-3 Sirloin Tip Roast 3 lbs
2 Half Briskets
1 Short Ribs
125-175 lbs Ground Beef 1lb Pk
15-25 lbs Stew Meat
20 lbs Soup Bones
2.5-7.5 lbs Suet(Beef Tallow Fat)

Approx. 11 cu.ft. freezer space
Avg Family use 4-6 months

*5-7 NY Strip Steaks $\frac{3}{4}$ " Cut
*3-4 Filet Mignon-8oz Cut
OR
*3-4 T-Bone Steaks $\frac{3}{4}$ " Cut
*1 Porterhouse Steaks $\frac{3}{4}$ " Cut
5-7 Boneless Rib Eye $\frac{3}{4}$ " Cut
3-4 Center Cut Sirloin $\frac{3}{4}$ " Cut
1 Skit Steaks $\frac{3}{4}$ " Cut
10 Cube Steaks-4 oz Cut
3-4 Denver Steaks $\frac{3}{4}$ " Cut
1 Rump Roast 1.5 lbs
1-2 Sirloin Tip Roast 1.5 lbs
1 Half Briskets
62.5-87.5 lbs Ground Beef 1lb Pk
3.75-6.25 lbs Stew Meat
10 lbs Soup Bones
1.25-3.75 lbs Suet(Beef Tallow Fat)

Approx. 5.5 cu.ft. freezer space
Avg Family use 2-3 months

*3-4 NY Strip Steaks $\frac{3}{4}$ " Cut
*2 Filet Mignon-8oz Cut
OR
*1-2 T-Bone Steaks $\frac{3}{4}$ " Cut
*1/2 Porterhouse Steak $\frac{3}{4}$ " Cut
3-4 Boneless Rib Eye $\frac{3}{4}$ " Cut
2 Center Cut Sirloin $\frac{3}{4}$ " Cut
5 Cube Steaks-4 oz Cut
2 Denver Steaks $\frac{3}{4}$ " Cut
1 Rump Roast 0.75 lbs
1 Sirloin Tip Roast 0.75 lbs
31-43 lbs Ground Beef 1lb Pk
1.8-3.1 lbs Stew Meat
5 lbs Soup Bones
0.5-2 lbs Suet(Beef Tallow Fat)

Approx. 2.75 cu.ft. freezer
Avg Family use 1-2 months

NOTE 1: 15-25 lbs Beef Bacon Available for an additional cost at \$4/lb

NOTE 2: PRIME RIB Available in 3,4,5,6 lb portions (will affect Ribeye Count)

*Depending on which half of beef processed, you will get a combination of NY Strip/Filet or T-Bone/Porterhouse
ALL VETERANS RECEIVE A 5% DISCOUNT ON ALL PURCHASES!

**** ALL QUANTITIES ARE ESTIMATED. MAY VARY BASED ON OVERALL END WEIGHT OF CATTLE PROCESSED.**

Wpcattlecompany.com – 800-910-5969 – Sales@wpcattlecompany.com
A Veteran Family-Owned Business