



*Don't raise your own beef?
Purchase your 1/4, 1/2, or whole beef
Directly from Meade Locker and Processing.
Fill your freezer with premium Southwest Kansas Beef Today!*

The current price is \$5.00 per pound multiplied by the hanging weight of the beef. This price includes the cost of the beef, the processing, and some specialty cuts. The hanging weight of the beef is the weight after slaughter as it hangs in the cooler aging. The amount of take-home meat is roughly 55% of the hanging weight. This percentage of take-home meat will vary because of shrinkage, loss of trim, bones, and choice of cuts. The hanging weights range anywhere from 300-490 pounds per half of beef. Quarters are available at the same price per pound, and are cut as half of the half NOT front or rear quarter. This way each individual will receive some of each cut available and a full quarters worth of beef. Beef is available at all times; some are at the 21 day age mark and some may need a week or two. You can completely customize how you would like your share of beef cut. Check out our cut sheet below and start tasting the difference of locally sourced, aged, and produced beef!

*Give us a call
to reserve your beef today!*



MEADE LOCKER
www.meadelocker.com

152 N Post St
Meade, KS 67864

Phone: 620-371-4056
E-mail: meadelocker@gmail.com

MLP Beef Purchase - Cut Sheet

Please let us know what size and budget you are looking to purchase. **Make your selection below.**

_____ 300-380 lbs. per half of beef - Price range \$1,500-\$1,900 per half of beef

_____ 381-490 lbs. per half of beef - Price range \$1,905-\$2,450 per half of beef

Please circle/highlight your preferences. Anything not selected will be trimmed and used for ground beef.

ROASTS

Will we keep or grind this cut?

Chuck	Keep	Grind
Arm	Keep	Grind
Rump	Keep	Grind
Sirloin Tip	Keep	Grind
Brisket	Whole	½ Grind

CONTACT INFORMATION

Name: _____

Phone: _____

*The number given above will be TEXTED when order is ready. You have 10 days to pick up your order before storage fees are applied.

STEAKS

Cut how thick?

Ribeye (Bone-out) OR Rib Steak (Bone-in)	¾" 1" 1 ¼"
T-Bone (Bone-In) OR Strip & Filet (Bone-Out)	
T-Bone	¾" 1" 1 ¼"
KC Strip	¾" 1" 1 ¼"
Filet	¾" 1" 1 ¼" 1 ½" 2"
Sirloin	¾" 1" 1 ¼"
Eye of Round (SELECT 1)	
- Cut as Steaks	¾" 1" 1 ¼"
- Tenderized Steaks	¾" 1"
- Cubed Steak	

Office Information

Are you purchasing a:

	Whole	Half	Quarter
Deposit:	\$900	\$600	\$300

Deposit amount paid: _____

Date paid: _____

Payment form: **Cash Check Card**

¼ Beef will receive boneless steak cuts

Other Cuts

Will we keep or grind this cut?

Flank Steak	Keep	Or	Grind
Skirt Steak	Keep	Or	Grind
Flat Iron Steak	Keep	Or	Grind
Beef Ribs	Keep	Or	Grind
Short Ribs	Keep	Or	Grind

GROUND BEEF - Typically 85/15 blend

Circle size of bag

1 lb. 1 ½ lb. 2 lb.

Variety Meats

Circle to Keep	Heart	Tongue	Liver
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***When purchasing from Meade Locker you can select from the specialty or smoked/cooked product up to the following values:
(Quarter Beef - \$25 / Half or Whole Beef - \$50)***

SPECIALTY CUTS

- 5 pack minimum each option

How many packs would you like?

Cubed Steak - \$1/per pack (4 steaks/pk)	
Stew Meat - \$1per pack (1 lb. packs)	
Fajita Meat - \$1/per pack (1 lb. packs)	
Philly Meat - \$1/per pack (1 lb. packs)	
1/3 lb. Beef Patties - \$1/lb. (4 per/pk)	
1/2 lb. Beef Patties - \$1/lb. (4 per/pk)	

SMOKED/COOKED*

- 5 pack minimum each option

How many packs would you like?

Pepper/Garlic Jerky (\$6/pack)	
Sweet Chipotle Jerky (\$6/pack)	
Tex Mex Jerky (\$6/pack)	
7 Pepper Summer Sausage (\$4/lb.)	
Original Summer Sausage (\$4/lb.)	
Jalapeño Snack Stix (\$4/lb.)	
Pepper/Garlic Snack Stix (\$4/lb.)	

*Smoked/Cooked Products will be bulk batched.