

**GRAND
CHAMPION
MEATS**

LOCAL, FARM-RAISED BEEF & HOGS



Beef by the quarter, half or whole, is sold by dressed weight. Processing charges are included for all beef purchased from Grand Champion Meats. All orders cut and packaged to your specifications. You tell us how thick you would like your steaks, how many steaks per package, how large you want your roasts, whether you want beef patties and/or how much ground beef per package.



AVERAGE WEIGHTS, TYPICAL CUTS AND QUANTITIES

DIVIDED QUARTER "HALF OF A HALF" BEEF (DRESSED WEIGHT TYPICALLY RANGES FROM 180-220 LBS)

- 6-8 RIBEYE STEAKS
- 6-7 T-BONE STEAKS
- 7-8 SIRLOIN STEAKS
- 6-8 PACKAGES TENDERIZED ROUND STEAKS
- 4-5 CHUCK ROASTS (3 LBS EACH)
- 2-3 ARM ROASTS (3 LBS EACH)
- 2 PACKAGES SHORT RIBS
- 2 PACKAGES SOUP BONES
- 1 RUMP ROAST (3 LBS)
- 2 SIRLOIN TIP ROASTS (3 LBS EACH)
- HEART, TONGUE, LIVER
- ~50 LBS 85% LEAN GROUND BEEF

HALF (DRESSED WEIGHT TYPICALLY RANGES FROM 375-440 LBS)

- 12-16 RIBEYE STEAKS
- 12-14 T-BONE STEAKS
- 14-16 SIRLOIN STEAKS
- 12-14 PACKAGES TENDERIZED ROUND STEAKS
- 8-10 CHUCK ROASTS (3 LBS EACH)
- 4-6 ARM ROASTS (3 LBS EACH)
- 4 PACKAGES SHORT RIBS
- 4 PACKAGES SOUP BONES
- 2 RUMP ROAST (3 LBS)
- 4 SIRLOIN TIP ROASTS (3 LBS EACH)
- HEART, TONGUE, LIVER
- ~100 LBS 85% LEAN GROUND BEEF

WHOLE (DRESSED WEIGHT TYPICALLY RANGES FROM 750-880 LBS)

- 24-32 RIBEYE STEAKS
- 24-28 T-BONE STEAKS
- 28-32 SIRLOIN STEAKS
- 24-28 PACKAGES TENDERIZED ROUND STEAKS
- 16-20 CHUCK ROASTS (3 LBS EACH)
- 8-12 ARM ROASTS (3 LBS EACH)
- 8 PACKAGES SHORT RIBS
- 8 PACKAGES SOUP BONES
- 4 RUMP ROAST (3 LBS)
- 8 SIRLOIN TIP ROASTS (3 LBS EACH)
- HEART, TONGUE, LIVER
- ~200 LBS 85% LEAN GROUND BEEF



Pork by the half or whole is sold by live weight. Processing charges are not included for hogs purchased from Grand Champion Meats. All orders are cut and packaged to your specifications. You tell us how thick you want your chops, how many per package, and how large you want your roasts, etc. You can also choose from smoked bacon or fresh side pork and smoked or fresh ham. Trim can be processed into our award-winning sausages or you can choose plain ground pork.



AVERAGE WEIGHTS, TYPICAL CUTS AND QUANTITIES

HALF HOG (LIVE WEIGHT TYPICALLY RANGES FROM 120-130 LBS)

- 35 PORK CHOPS (5/8" THICK)
- 10 PORK STEAKS
- 2-3 PORK SHOULDER ROASTS (3 LBS EACH)
- 16-18 LB HAM
- 8-10 LBS HICKORY SMOKED BACON
- 2 PACKAGES HOCKS
- 1 PACKAGE SPARE RIBS
- 1 PACKAGE NECK BONES
- 10-12 LBS TRIMMINGS
- HEART, TONGUE, LIVER AND LARD

WHOLE HOG (LIVE WEIGHT TYPICALLY RANGES FROM 240-260 LBS)

- 70 PORK CHOPS (5/8" THICK)
- 20 PORK STEAKS
- 4-6 PORK SHOULDER ROASTS (3 LBS EACH)
- 32-36 LB HAM
- 16-20 LBS HICKORY SMOKED BACON
- 4 PACKAGES HOCKS
- 2 PACKAGES SPARE RIBS
- 2 PACKAGE NECK BONES
- 20-24 LBS TRIMMINGS
- HEART, TONGUE, LIVER AND LARD

FRESH WHOLE HOGS AVAILABLE FOR HOG ROASTS

CALL FOR CURRENT PRICING.

PLEASE ALLOW 2-4 WEEKS PROCESSING TIME AS THE AVAILABILITY OF BEEF AND HOGS CAN VARY.