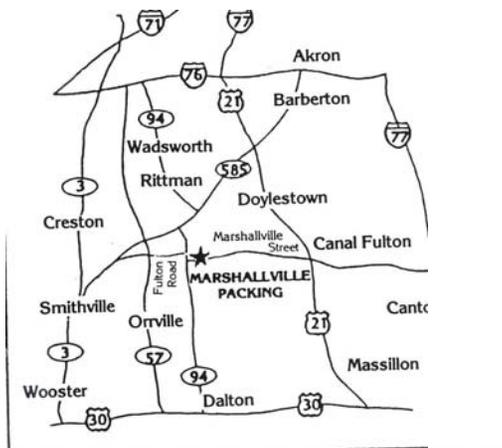


FREEZER BEEF is an excellent way to stretch your food budget and have a variety of meat readily available. Ordered by the quarter or side, freezer beef includes steaks, roasts and ground beef, among other items. Custom cut and wrapped to your specifications, you can store the meat and have what you want, when you want it!

MARSHALLVILLE PACKING COMPANY IS LOCATED 2 BLOCKS EAST OF S.R. 94 (MT. EATON ROAD) ON EAST MARKET STREET IN MARSHALLVILLE, OHIO.



Market Hours

Tuesday, Wednesday, and Friday 9-6

Thursday 9-7

Saturday 9-3 (Fall 9-3)

Closed Sunday, Monday, and Holidays

Phone: 330-855-2871

WWW.MARSHALLVILLE-MEATS.COM

50 East Market St.
Marshallville, OH 44645



Freezer Beef

**MARSHALLVILLE
PACKING CO., INC**

50 E. Market St.

Box 276

Marshallville, OH 44645



*Order in larger quantities for
convenience and price savings.*

Custom cut and packaged to your specifications.

**Prices subject to market fluctuation*

WWW.MARSHALLVILLE-MEATS.COM

**Be our Facebook Friend and get our
weekly specials!**

Costs (Approximate)

What	Hanging Weight	Price/pound	Total
Front Quarter	160 pounds	3.69	\$590.40
Hind Quarter	160 pounds	3.99	\$638.40
Full Side	320 pounds	3.69	\$1180.80

Frequently Asked Questions

What is a quarter of beef? Or a side? A quarter of beef consists of the types of beef cut from either the front quarter or hind quarter of a steer. A side is a combination of one front quarter and one hind quarter.

What are the benefits of ordering freezer beef?

Your meat is custom ordered and processed just for you. You tell us how to cut and package, and you save at least 10% over our retail prices. By purchasing in quantity today, you avoid inevitable future price increases.

How long does it take to get freezer meat?

If you order it today we can have it ready in a week.

How do I order freezer meat?

Simply step into our office and tell us what you want. We will customize your order just for you. And we keep it on file—next time you need to order just call and tell us who you are.

Meat Packaging

Our Freezer meat is Cryovaced at no extra cost to you.

Are there any hidden costs?

No. Other than the option of vacuum packaging, there are no additional costs.

What about Hormones?

No. We have long-standing relationships with local farmers who use no hormones in the raising of their cattle.

Is there a deposit required?

Yes. Because we are customizing this just for you, we ask that you place a small deposit at the time of order.

What do I end up with?

The average cutting loss on a quarter or side of beef is 30% from hanging weight to final take-home weight. This varies according to your personal cutting specifications.

We have created a sample order on this brochure to give you an idea of what you can expect from a freezer beef order. (See the example to the right)

What type of beef is available?

We purchase only locally raised beef, fed to our specifications and aged the old fashioned way. →

PATTIES: — 4 oz patties —12 pcs. Per package

Example

(Side of Beef consists of both front and hind quarter)

Front Quarter

English, Arm, or Chuck Roasts: *10-12 pieces (2 1/2 # each)

Rib Roast and/or Rib Steak : *10-12 steaks or 4 roasts or equivalent combination.

Short Ribs 16 pieces (4 per package)

Shank Boil 6 pieces (2 per package)

Stew Meat 5 lbs. (1 lb. packages)

Soup Bones 2 pieces (1 per package)

Ground Beef 25 lbs. (bulk, patties or combination)

Brisket 1 piece

Bones if desired

Hind Quarter

Round Steak *4-6 pieces

T-Bone/Porterhouse *10-12 pieces

Sirloin Steak *4-6 pieces

Cube Steak 12 pieces (3 per package)

Tip Roast 3 pieces (2-3 lbs. each)

Rolled Rump Roast 3 pieces (2-3 lbs. each)

Stew Meat 3 pounds (1 pound packages)

Shank Boil 6 pieces (2 per package)

Soup Bones 2 pieces (1 per package)

Flank Steak 1 piece

Ground Beef 20 lbs. (bulk, patties or combination)

Suet if desired

Bones if desired

**Heart, tongue, and liver are included, if you would like them*

NOTE: Number of pieces are approximate and depend on size of your side/quarter as well as thickness of your cuts of meat.

Standard cut is 3/4".