

21612 Glenn Road
Sedalia, MO 65301
kempfsmeats.com



Phone (660)826-2898
Fax (660)570-0727
Email cs@kempfsmeats.com

Beef & Buffalo Processing Costs

	Cash/Check Discounted Prices**		
Processing *Off the rail weight	\$0.78		
State Inspection *Must Inspect Whole Animal	\$0.25		
Slaughter Fee	Whole \$110.00	Half \$60.00	Split Half \$40.00
Disposal and Boxing	Whole \$70.00	Half \$35.00	Split Half \$17.50
Kill & Chill	\$150.00		\$200.00 for Inspected

Specialty Items

Cash/Check Price**

Split T-Bones into KC Strips and Fillets	\$5 per side/\$2.50 per split-half
Turning Chuck Roasts into Steaks	\$5 per side/\$2.50 per split-half
Tenderize Round Steaks	\$3 per side/\$1.50 per split-half
Save Fat	\$10 per side/\$5.00 per split-half
Save Bones for Dogs/Cooking	\$10 per side/\$5.00 per split-half
Stew Meat	\$1.00/lbs
Grind Beef Fat	\$0.50/lbs
Summer Sausage	\$3.60/lbs
BBQ Summer Sausage	\$3.60/lbs
Summer Sausage With Cheese	\$4.10/lbs
Jalapeño & Cheese Summer Sausage	\$4.35/lbs
Summer Sausage With Ghost Pepper Cheese	\$4.85/lbs
Beef Snack Sticks	\$4.85/lbs
BBQ Snack Sticks	\$4.85/lbs
Snack Sticks With Cheese	\$5.35/lbs
Jalapeño & Cheese Snack Sticks	\$5.60/lbs
Snack Sticks With Ghost Pepper Cheese	\$6.10/lbs
Patties	\$1.00/lbs
Patties with Cheese	\$1.50/lbs
Kempf's Brats/Hot Italian	\$3.00/lbs
Kempf's Brats with Cheese/Hot Italian with Cheese	\$3.50/lbs
Kempf's Brats Jalapeño & Cheese	\$3.75/lbs
Jerky	\$12.50/lbs

*Kempf's 2026 - All Pricing Subject To Change

**Prices listed are the pay by cash or check discounted prices. There is a 4% difference between the regular price and these discounted prices.

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BEEF & BUFFALO

DROP OFF CUSTOMER _____ DROP OFF DATE _____

PICK UP CUSTOMER _____

PHONE _____ ORDER DATE _____

EMAIL _____

ADDRESS _____

Order Quantity: ☐ Whole ☐ Three Quarters ☐ Half ☐ Split-Half

SELECT ONLY ONE OPTION PER LINE

☐ Chuck Roast..... ☐ Chuck Steak*..... ☐ Grind

☐ Arm Roast ☐ Grind

☐ Brisket ☐ Grind

☐ Short Ribs ☐ Slab Ribs ☐ Grind

Note: Ribs have a higher fat content. Grinding may increase the fat %.

☐ Rib Steak (Bone In)..... ☐ Rib Eye (Boneless)..... ☐ Grind

☐ T-Bone Steak..... ☐ NY Strip and Beef Fillet*... ☐ Grind

☐ Sirloin Steak..... ☐ Grind

☐ Sirloin Tip Roast ☐ Sirloin Tip Steak ☐ Grind

☐ Round Steak (Tenderized ☐ Yes* ☐ No)..... ☐ Grind

☐ Rump Roast..... ☐ Grind

☐ Pikes Peak Roast..... ☐ Grind

☐ Soup Bones..... ☐ Grind

☐ Patties* ____ pounds (MINIMUM 10 pounds)

☐ Stew Meat* ____ pounds (MAX 5 pounds per 1/4)

Hamburger ☐ 1# Pkgs. ☐ 1 1/2 # Pkgs. ☐ 2# Pkgs

Select any organs to keep: ☐ Heart ☐ Liver ☐ Tongue ☐ Tail ☐ Fat*

Cut Options

Steak Thickness _____
(Standard 1 in)

Roast Weight _____
(Standard 3 lbs)

Steaks Per Package _____
(1 per pack +\$0.05 on rail weight)

Summer Sausage* - 25 pound minimum per flavor

☐ Regular ____ # ☐ Barbeque ____ # ☐ Cheese ____ # ☐ Jalapeno & Cheese ____ # ☐ Ghost Pepper Cheese ____ #

Snack Sticks* - 25 pound minimum per flavor

☐ Regular ____ # ☐ Barbeque ____ # ☐ Cheese ____ # ☐ Jalapeno & Cheese ____ # ☐ Ghost Pepper Cheese ____ #

NOTES _____

*Additional charges will apply

Office Use Only: ☐ IS ☐ INSP

Order SA: _____ Tag Number _____