

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**			
<b>Processing</b> *Off the rail weight	\$0.78		
<b>State Inspection</b> *Must Inspect Whole Animal	\$0.25		
<b>Slaughter Fee</b>	Whole \$110.00	Half \$60.00	Split Half \$40.00
<b>Disposal and Boxing</b>	Whole \$70.00	Half \$35.00	Split Half \$17.50
<b>Kill &amp; Chill</b>	\$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
<b>Jerky</b>	<b>\$12.50/lbs</b>

\*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 \_\_\_\_\_