

## ≈ BEEF ≈

<u>ITEM</u>	<u>LBS/PKG</u>	<u>\$/LB</u>
_____ Tongue -----	1-2	4.09
_____ Liver -----	1	.99
_____ *Oxtail -----	1-2	2.99
_____ Ground Beef -----	2	1.89
_____ Ground Round -----	2	2.29
_____ Ground Beef Patties -----	5	2.19
_____ Ground Round Patties -----	5	2.99
_____ Arm Roast -----	2-3	1.49
_____ Chuck Roast (Bnls) -----	2-3	2.19
_____ Beef Shank -----	2-3	1.99
_____ Round Steak -----	2-3	2.79
_____ Rump Roast -----	2-3	2.79
_____ Swiss Steak -----	2-3	2.79
_____ Stew Meat -----	2	2.79
_____ Sirloin Tip Roast -----	2-3	3.59
_____ *Brisket -----	3-4	2.99
_____ Chuck Blade Steak -----	2-3	1.49
_____ Sirloin Tip Steak -----	1-2	3.59
_____ Top Sirloin Steak -----	1-2	4.79
_____ *T-Bone Steak -----	2-3	6.99
_____ *Porterhouse Steak -----	2-3	7.99
_____ *Ribeye Steak (Bnls) -----	1-2	6.99
_____ Thin Cut Ribeye Steak (Bnls) --	1-2	9.99
_____ NY Strip Steak (Bnls) -----	1-2	9.99
_____ Filet Mignon -----	1-2	15.99
_____ Tenderloin Roast -----	2-4	14.99

## ≈ Specialty Items ≈

<u>ITEM</u>	<u>LBS/PKG</u>	<u>\$/LB</u>
_____ Purdue Swiss Cheese -----	3	6.49
_____ Purdue Swiss Cheese -----	1	7.19
_____ Sweet Italian Sausage Links ---	1-2	1.49
_____ Hot Italian Sausage Links -----	1-2	1.49
_____ Tailgater's Choice Brat -----	1-2	1.99
_____ Boilermaker Special Brat -----	1-2	1.99
_____ Southern Sausage -----	2	1.49
_____ Bacon -----	1	2.49
_____ Pork Smoked Snack Sticks ---	.5	1.50/pkg
_____ Beef Smoked Snack Sticks ---	.5	1.50/pkg
_____ *Butter/Garlic Ribeye Steaks --	1	7.99
_____ Deli-style Sliced Ham -----	1	3.99
_____ Ham Center Slices -----	1-2	2.79
_____ Ham Seasoning -----	2	1.99
_____ Sliced Beef Salami -----	1	2.19

## ≈ PORK ≈

<u>ITEM</u>	<u>LBS/PKG</u>	<u>\$/LB</u>
_____ Ground Pork -----	2	1.49
_____ Pork Burger Patties -----	5	1.89
_____ Fresh Ham Roast (Bnls) -----	2-3	1.29
_____ Liver -----	1	1.19
_____ Sirloin Roast (Bnls) -----	2-3	1.79
_____ Tenderloin Roast (Bnls) -----	1-2	3.79
_____ Spareribs -----	2-3	2.49
_____ Blade Roast (Bnls) -----	2-3	1.29
_____ Blade Roast -----	2-3	1.19
_____ Blade Steak -----	1-2	1.29
_____ *Pork Cubed Steaks -----	1-2	1.59
_____ America's Chops -----	2-3	3.59
_____ Loin Roast -----	1-2	1.99
_____ Butterfly Chops -----	1-2	3.59
_____ Backribs -----	1-2	2.89

## ≈ LAMB ≈

<u>ITEM</u>	<u>LBS/PKG</u>	<u>\$/LB</u>
_____ Lamb Rib Chops -----	1-2	5.49
_____ Lamb Loin Chops -----	1-2	5.99
_____ Lamb Arm Chops -----	1-2	4.99
_____ Lamb Shoulder Roast (Bnls) -	2	4.99
_____ Lamb Leg Roast (Bnls) -----	2-3	5.99
_____ Ground Lamb Patties -----	5	1.89

## ≈Chicken≈

<u>ITEM</u>	<u>LBS/PKG</u>	<u>\$/LB</u>
_____ Drumsticks -----	1-2	1.19

**NOTE:** The Boilermaker Butcher Block is open every *Wed.*--  
3:00 - 5:30 pm; *Fri.* -- Noon - 4:30 pm. Our product list is now being published **weekly**. Unadvertised specials will be on our web page **HYPERLINK**  
<http://www.ansc.purdue.edu/meatshop>  
[www.ansc.purdue.edu/meatshop](http://www.ansc.purdue.edu/meatshop) /

**Next Sales:** Nov. 25<sup>th</sup>, 2009

**The Butcher Block will be closed**  
**Friday, November, 27<sup>th</sup>**

**ALL PRICES ARE PER POUND UNLESS OTHERWISE STATED. ALL PRODUCTS ARE AVAILABLE IN LIMITED QUANTITY!**

\*Denotes Weekly Specials

\*\*All Meat is ISBH Inspected and Passed\*\*

For Your convenience, order through the following area:  
<http://www.ansc.purdue.edu/meatshop/>, fax 494-6816,  
or e-mail to [meatshop@www.ansc.purdue.edu](mailto:meatshop@www.ansc.purdue.edu). Orders **MUST** be received by: **Wed. 2:00 P.M.** for **Wed. Pickup** or **Fri. 11:00 A.M.** for **Fri. pickup**. **THANK YOU**

## **Boilermaker Butcher Block Purdue University**

School of Agriculture, Department of Animal Sciences  
Smith Hall -- Room 170 -- 494-8285  
Wednesday, Nov. 18<sup>th</sup>, 3:00-5:30 and Friday, Nov. 20<sup>th</sup>, noon-4:30

**Beef**  
**Brisket (Bnls) ----- \$2.99/lb**

### **Mamma's Brisket** **Prep: 10 min, Cook: 3:00**

3 ½ lbs. beef brisket  
1 tsp. onion powder  
2 medium onions

2 tsp. paprika  
1 tsp. garlic powder  
1 cup chili sauce

Sprinkle both sides of brisket with paprika, onion powder, and garlic powder. Place brisket in a Dutch oven and add onions. Cover meat ¾ way up with water. Pour chili sauce over meat. Bring to a boil over medium high heat. Reduce heat to low, cover and **simmer** 3 hours, turning every 30 minutes, until meat is just tender. Transfer meat to a carving board. **Let stand** 10 minutes before slicing. Return to pan to reheat before serving.