

≈ BEEF ≈

<u>ITEM</u>	<u>LBS/PKG</u>	<u>\$/LB</u>
Top Sirloin Steak (Bnls)	1-2	6.59
*Ribeye Steak (Bnls)	1-2	9.99
NY Strip Steak (Bnls)	1-2	11.99
Tenderloin Roast	3-4	16.99
Fillet Mignon	1-2	17.99
Brisket	2-3	6.99
Chuck Roast (Bnls)	2-3	3.29
*Chuck Arm Roast	2-3	2.99
Rump Roast	2-4	3.49
Round Steak	2-3	3.49
Swiss Steak	2-3	3.49
T-Bone Steak	2-3	8.99
Porterhouse Steak	2-3	9.99
Ground Beef	1-2	3.19
Ground Beef Patties	5	3.49
Ground Round Patties	5	4.49
Sirloin Tip Roast (Bnls)	2-3	6.59
Sirloin Tip Steak (Bnls)	2-3	6.79
Skirt Steak	1-2	7.49
Liver	1	2.29
Heart	1-2	2.99
Tongue	1-2	5.99
Oxtail	2-3	5.99

≈ Chicken ≈

<u>ITEM</u>	<u>LBS/PKG</u>	<u>\$/LB</u>
Whole Fryers	4-6	1.49
Breasts	2-3	3.99
Drumsticks	1-2	1.99
Thighs	1-2	1.99
Backs	2-3	.50
Wings	1-2	1.99

≈ LAMB ≈

<u>ITEM</u>	<u>LBS/PKG</u>	<u>\$/LB</u>
Ground Lamb	1-2	7.99

≈ Specialty Items ≈ (continued)

Smoked Ham Hocks	2-3	1.99
Ham Seasoning	2	1.49
Butter Garlic Beef Tip Steak	2-3	7.49
Apple Mozzarella Sausage	1-2	2.49
Boiler Mustard Sausage	1-2	2.49

≈ Specialty Items ≈

<u>ITEM</u>	<u>LBS/PKG</u>	<u>\$/LB</u>
Smoked Pork Chops	1-2	4.99
Bacon	1	3.79
Bacon Ends & Pieces	2	2.99
Bacon Rinds	2	5.00/pkg
Smoked Pork Jowls	2-3	3.59
Maple Sausage Bulk	1-2	2.49
Pork Sausage Bulk	1-2	1.99
Southern Sausage Bulk	1-2	1.99
Boilermaker Special Brat	1-2	2.49
Tailgater Bratwurst	1-2	2.49
Sweet Italian Sausage Links	1-2	1.99
Cajun Sausage Links	1-2	2.49
Hot Italian Sausage Links	1-2	1.99
Deli-Sliced Honey Turkey Breast - 1		4.99
Deli-Sliced Ham	1	3.99
Mesquite Butterfly Chops	2-3	3.79
Mesquite America's Chops	2-3	3.79
Butter/Garlic Butterfly Chops	2-3	3.79
Purdue Swiss Cheese	1	8.19
Sliced Beef Bologna	1	4.99
Pepper Cheese Sausage Stick - 1		4.99
Sliced Pepper Cheese Sausage - 1		4.99
BBQ Spareribs	2-3	2.89
Mesquite Spareribs	2-3	2.89

≈ PORK ≈

<u>ITEM</u>	<u>LBS/PKG</u>	<u>\$/LB</u>
Ground Pork	1-2	1.79
Pork Burger Patties	5	2.19
Butterfly Chops	1-2	3.59
America's Chops	1-2	3.59
Cubed Butterfly Chops	2-3	3.59
Pork Cubed Steaks	1-2	2.99
Loin Roast	1-2	1.99
Fresh Ham Roast	3-4	1.39
Blade Roast	3-4	1.29
Blade Steak	1-2	1.49
Backribs	1-2	3.19
Spareribs	2-3	2.79
Sirloin Roast (Bnls)	2-3	1.79
Fresh side w/skin	2-3	2.19
Picnic Roast	2-3	1.19
Tenderloin Roast (Bnls)	1-2	3.79
Neckbone	2-3	.99
Liver	1-2	.99
Heart	1-2	.99

Boilermaker Butcher Block

Purdue University

College of Agriculture, Department of Animal Sciences

Location: Smith Hall – Room 170

Retail Sales: Wednesday & Friday 2:00-5:30

Date of This week's Sales: Wed May 23rd & Friday May 25th

Date of Next Sales: Wed May 30th & Friday June 1st

For your convenience, order through the following:

(Orders MUST be received by noon on Wed. for Wed. pickup, or noon on Fri for Fri pickup. Thank You)

Phone: 765-494-8285

Website: <http://www.ansc.purdue.edu/meatshop/>

Fax: 765-494-6816

Wed May 23rd & Friday May 25th

Beef

Ribeye Steak (Bnls) ----- \$9.99/lb

Chuck Arm Roast ----- \$2.99/lb

NOTE: The Boilermaker Butcher Block is open every *Wed.--2:00 - 5:30 pm;*
Fri. – 2:00 - 5:30 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 /

Next Sales: May 30th and June 1st, 2012

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

Orders MUST be received by: Wed. noon for Wed. Pickup or Fri. noon for Fri. pickup. THANK YOU.

Boilermaker Butcher Block Purdue University

School of Agriculture, Department of Animal Sciences
Smith Hall -- Room 170 -- 494-8285

Wed, May 23rd, 2:00-5:30 & Fri, May 25th, 2:00-5:30

Beef

Ribeye Steak (Bnls) --- \$9.99/lb

Worcestershire Ribeye Steak

Prep: 5 min, Cook: 10 min.

2 Tbs. Worcestershire sauce

1 tsp. parsley, minced

2 Ribeye Steaks

Turn on broiler or grill. Combine first 2 ingredients in a small bowl and set aside. Using a sharp knife, cut crisscrossing diagonal slashes into one side of each steak. Place steaks on broiling pan or grill, cut side down. Cook 3-4 minutes. Turn steaks and divide parsley mixture evenly on cut side of steaks. Season with salt and pepper to taste. Broil or grill another 3-4 minutes for medium-rare meat. Cook longer if desired, brushing occasionally with marinade.