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Meat Science and Technology Center

College of Agricultural & Environmental Sciences

UNIVERSITY OF GEORGIA

Sale is every Friday
 from 10:00am - 4:30pm
 Excluding Holidays

BEEF (\$/lb)

Shoulder Roast-Boneless	3.89	Skirt Steak	5.09	Flank Steak	6.19
Chuck Prime Roast	4.79	Flat Iron Steak	6.69	Cubed Steak	4.19
Short Ribs (Bone In)	4.99	Rib Eye Steak	11.39	Beef Stew	3.89
Denver Steak (bnls short rib)	5.19	T-bone Steak	9.49	Stir-Fry	4.59
Brisket (whole)	4.09	NY Strip Steak-Boneless	10.39	Kabobs	4.59
Back Ribs	1.59	Top sirloin Steak-Boneless	5.79	2 lb. Ground Beef Chub	3.79
London Broil	3.79	Picahna/Coulotte	5.99	Beef Hamburger Patties	3.99
Rump roast	3.79	Tri Tip Roast/Steak	5.59	Liver	1.79
Eye Round Roast	3.79	Tenderloin Steaks	13.59	Beef Bones (shank)	2.19
Sirloin Tip Roast	3.79	Tenderloin Tails	9.49	Beef Bones (Joint)	0.99
Hanger Steak	8.59	Butt Tender	12.59	Tongue	2.99
Marinated Griller	7.00			Smoked Dawg Bones Beef	1.99

PORK (\$/lb)

Boston Butt	1.5	Tenderloin	4.59	Fresh Sausage Chub (~2 lbs.)	2.29
Blade Roast-boneless	2.29	Pork Shanks	1.69	Hot Sausage Chub (~2 lbs.)	2.29
Country Style Ribs Bone-In	2.39	Center Cut Loin Roast (B-I)	2.79	Smoked Sausage	3.19
Country Style Ribs Boneless	2.59	Center Cut Loin Roast (BNLS)	2.99	Jalepeno & Cheese Smk. Saus.	3.49
Spare Ribs (breast off)	1.99	Fresh Ham	1.35	Sweet Italian Sausage	2.89
Back Ribs	3.59	Smoked Chops Boneless	5.79	Chorizo	2.89
Chops Bone-in	2.89	Bacon/Smoked Belly	4.79	Bratwurst	2.89
Chops-boneless	3.29	Ground Pork	2.29	Andouille	2.89
Marinated pork chop	4.00	BBQ Hog (~130-150 lbs.)	1.20	Smoked Pig Ears (Dog Treats)	~5.00/Pack

LAMB (\$/lb) Availability- September and March

Shoulder Blade Chop	7.09	Lamb Shoulder Boneless	8.99	Leg Center Slice	8.99
Shoulder Arm Chop	7.29	Rib Rack	15.09	Shank	7.19
Rib Chops	16.09	Leg - Half or Whole	7.49	Ground Lamb	7.29
Loin Chops	11.79	Sirloin Chops	8.49	Neck Bones &/or Breast	4.59