

# Buedel

Fine Meats and Provisions



*Always the finest meats and service.  
Your satisfaction guaranteed.*

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## LOCALLY RAISED PRODUCT GUIDE

### BEEF & PORK

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local meat,  
local people.





## Now is the time to get to know Buedel

More of today's consumers want to know where their food comes from and how healthy it is. Chefs and Restaurateurs want to meet the increasing demand for fresher and natural foods while supporting their local communities.

The locally sourced movement creates a symbiotic relationship between farmers, businesses and consumers, while helping the local economy and environment with transparency into the way the food was produced.

Local farmers that raise their crops without harmful toxins and practice livestock-pasture/seed-crop rotation each year are sustaining the environment. They have a market for their harvest with local buyers such as retailers, chef and restaurateurs.

Local retailers, chefs and restaurateurs get transparency from the local farmers into how these foods have been farmed. They purchase them for their freshness and healthfulness for the betterment of their local business thus helping the local Farmer and offering more to their customers.

Local consumers seeking the benefits of healthier, environmentally friendly food patronize these local retailers and restaurants helping the local businesses. It is through this continuing cycle of economics and demand where everyone benefits.

This is Local when it comes to food: Healthy Eating, Supporting Family Farmers, Sustainable Agriculture, Care for the Environment, Fresher food.

By supporting "local" food producers we can enhance the social, economic and environmental interrelationships of a community. And that's stellar.

**You'll find our dedication to the highest quality and service reflected in every product you order.**





**LOCAL / SUSTAINABLE / HUMANE / NATURAL MEAT**

We offer a complete portfolio of fine meats that are either locally raised, all natural, grass fed or all of the above. Below is a snap shot of the diverse selection available from Buedel Fine Meats:

BRAND	LOCAL TO CHICAGO	SUSTAINABLE	NATURAL	HUMANE	NEVER EVER ANTIBIOTIC OR HORMONES	USDA GRADED	100% GRASS FED
<b>BEEF</b>							
NIMAN RANCH	•	•	•	•	•	•	
TALLGRASS BEEF		•	•	•	•		•
AURORA ANGUS	•			•		•	
CREEKSTONE FARMS	•	•	•	•	•	•	
OMAHA NATURAL ANGUS			•			•	
GREG NORMAN WAGYU		•	•		•		
<b>PORK</b>							
NIMAN RANCH	•	•	•	•	•		
COMPART FARMS DUROC	•	•	•	•			
GUNTHORP FARMS	•	•	•	•	•	•	
<b>LAMB</b>							
NIMAN RANCH	•	•	•	•	•		
SUPERIOR FARMS			•	•	•		
PILOT			•		•		
<b>POULTRY</b>							
BELL & EVANS		•	•	•	•	•	
GUNTHORP FARMS	•	•	•	•	•	•	

## FRESH MEAT PRODUCT LIST

### LOCAL USDA PRIME BEEF

#### RIB

Prime Beef 109 Rib 23/UP  
Prime Beef 109 Rib 23/DN  
Prime Beef Export Rib 16/UP  
Prime Beef Export Rib 16/DN  
Prime Beef Bnls Lip On Ribeye 13/UP  
Prime Beef Bnls Lip On Ribeye 13/DN  
Prime Beef Bone-In Ribeye Steak  
Prime Beef Bone-In Ribeye Steak / Frenched  
Prime Beef Bnls Ribeye Steak / 1" Tail  
Prime Beef Bnls Ribeye Steak / No Tail

#### SHORTLOIN

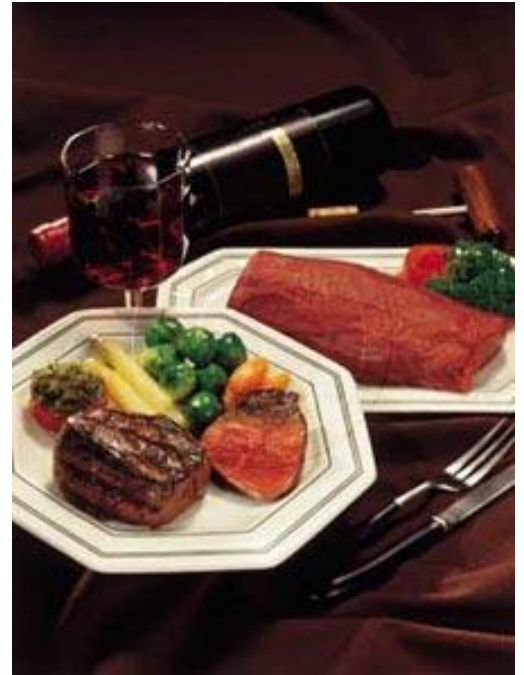
Prime Beef Shortloin / 3X2 / 23/UP  
Prime Beef Porterhouse Steak  
Prime Beef Porterhouse Steak / No 1<sup>st</sup> Cut  
Prime Beef T-Bone Steak

#### STRIPLOIN

Prime Beef Bnls Striploin 1X1  
Prime Beef Bnls Striploin / Vein Off / STEAK READY / 1x1  
Prime Beef Bone-In CC Strip Steak  
Prime Beef Bnls EE Strip Steak  
Prime Beef Bnls CC Strip Steak  
Prime Beef Bnls CC Strip Steak / Strap Off

#### TOP BUTT

Prime Beef Top Butt 13/UP  
Prime Beef Whole CC Top Butt / Skinned  
Prime Beef CC Top Butt Steak / Square  
Prime Beef CC Top Butt Steak / Square / Skinned  
Prime Beef CC Top Butt Steak / Baseball Cut  
Prime Beef CC Top Butt Steak / Bistro Cut



## **Experience the Luxury of Authentic Local Dry Aged Beef**

**Dry Aging is the time honored process in which beef develops the finest in rich flavor and texture.**

In our dedicated Dry Aging Room we do only one thing; dry age the finest beef available.

Our state-of-the-art dry aging cooler is monitored for precise temperature, relative humidity and air circulation; along with specific UV lighting we are able to achieve true Old World Dry Aged Beef.

Your customers will enjoy the rich heritage of Dry Aging tailor made to your specifications! With our recommendations you can choose your own aging dates for your desired profile.

**USDA Prime, PREMIUM USDA Choice, and USDA Choice Beef** are offered as a variety to meet your menu needs.

- Portion Cut Steaks
- Bone-In Kansas City Strip Steaks
- Boneless New York Strip Steaks
- Porterhouse Steaks
- Bone-In Ribeye (Export Rib)
  
- Steak Ready Sub-Primals
- Boneless Lip On Ribeye
- Boneless Ribeye Roll
- Bone-In Ribeye Steaks
- Boneless Ribeye Steaks

Dry Aged **Colorado Lamb**, Pure **Bred Duroc Pork** is also available for a truly unique menu offering.

### **Reasons to offer Dry Aged meats on your menu:**

- A different flavor profile that compliments your menu
- More profitable menu item catering to true steak lovers
- You get a dry aging program tailored to your needs

### **It's easy to get started!**

- Set up a meeting to explore options that fit your concept
- Pick the items and volume
- Measure your success



### **OUR STANDARDS OF EXCELLENCE**

- USDA Graded Domestic Beef
- Hand selected product
- Cut by Master Butchers
- Properly Dry Aged in the perfect controlled environment
- Cold chain temperature controls are strictly enforced
- USDA approved anti-microbial interventions
- Trim specifications follow NAMP guidelines
- Custom Packaging

## LOCAL USDA CHOICE & GRASS FED BEEF

### RIB

Choice Beef 109 Rib 23/UP  
Choice Beef 109 Rib 23/DN  
Choice Beef Export Rib 16/UP  
Choice Beef Export Rib 16/DN  
Choice Beef Lip On Ribeye 13/UP  
Choice Beef Lip On Ribeye 13/DN  
Choice Beef Lip On Ribeye Roll / No Tail  
Choice Beef Bone-In Ribeye Steak  
Choice Beef Bone-In Ribeye Steak / Frenched  
Choice Beef Bnls Ribeye Steak / 1" Tail  
Choice Beef Bnls Ribeye Steak / No Tail

### SHORTLOIN

Choice Beef Shortloin / 3X2 / 23/UP  
Choice Beef Porterhouse Steak  
Choice Beef Porterhouse Steak / No 1<sup>st</sup> Cut  
Choice Beef T-Bone Steak

### STRIPLOIN

Choice Beef Bone-In Striploin  
Choice Beef Bnls Striploin 0X1 ¼" Trim  
Choice Beef Bnls Striploin 1X1  
Choice Beef Bnls Striploin / Vein Off / STEAK READY / 1X1  
Choice Beef Bnls Striploin / Vein Off / Strap Off / STEAK READY / 1X1  
Choice Beef Bone-In CC Strip Steak  
Choice Beef Bnls EE Strip Steak  
Choice Beef Bnls CC Strip Steak  
Choice Beef Bnls CC Strip Steak / Strap Off  
Choice Beef Vein End Steak  
Choice Beef Bnls Steak Slices / 2/4 oz.



## TENDERLOIN

Choice Beef Tenderloin PSMO 5/DN  
Choice Beef Tenderloin PSMO 5/UP  
Choice Beef Tenderloin PSMO 6/UP  
Choice Beef Tenderloin 190 / Strap Off / Close Trim  
Choice Beef Tenderloin 190A / Complete Trim

## TENDERLOIN FILETS

Choice Beef Filet FC / Close Trim / Strap On  
Choice Beef Filet FC / Close Trim / Strap On / Silver Off  
Choice Beef Filet FC / Close Trim / Strap Off  
Choice Beef Filet FC / Complete Trim  
Choice Beef Filet CC / Close Trim / Strap On  
Choice Beef Filet CC / Close Trim / Strap On / Silver Off  
Choice Beef Filet CC / Close Trim / Strap Off  
Choice Beef Filet CC / Complete Trim  
Choice Beef Filet CC (Barrel Cut) / Close Trim / Strap On  
Choice Beef Filet CC (Barrel Cut) / Close Trim / Strap On / Silver Off  
Choice Beef Filet CC (Barrel Cut) / Close Trim / Strap Off  
Choice Beef Filet CC (Barrel Cut) / Complete Trim  
Choice Beef Bone-In CC Tenderloin Steak  
Choice Beef Tenderloin Medallions 4 oz. (Subject to Availability)  
Choice Beef Tenderloin Medallions 3 oz. (Subject to Availability)  
Choice Beef Tenderloin Medallions 2 oz. (Subject to Availability)  
Choice Beef Tenderloin Tails 3/5 oz.  
Choice Beef Tenderloin Brochette Meat (Tips)  
Choice Beef Tenderloin Stroganoff Meat





## TOP BUTT

Choice Beef Top Butt 13/UP  
Choice Beef Top Butt / Cap Off / Trimmed  
Choice Beef Whole CC Top Butt / Trimmed  
Choice Beef Whole CC Top Butt / Skinned  
Choice Beef Full Cut Top Butt Steak  
Choice Beef Full Cut Top Butt Steak / Square  
Choice Beef Semi CC Top Butt Steak / Square  
Choice Beef CC Top Butt Steak / Square  
Choice Beef CC Top Butt Steak / Square / Skinned  
Choice Beef CC Top Butt Steak / Bistro Cut  
Choice Beef CC Top Butt Steak / Baseball Cut  
Choice Beef Top Butt Cap / Skinned  
Choice Beef Top Butt Cap Steak  
Choice Beef Top Butt Cap Steak / Butterflied



## BOTTOM BUTT

Choice Beef Bottom Butt Ball Tip (Butcher Heart) 2/UP  
Choice Beef Bottom Butt Ball Tip (Butcher Heart) 2/DN  
Choice Beef Bottom Butt Ball Tip (Butcher Heart) Skinned  
Choice Beef Filet of Sirloin / Round  
Choice Beef Filet of Sirloin / Round / Bacon Wrap  
Choice Beef Filet of Sirloin / Oblong  
Choice Beef Filet of Sirloin / Oblong - Butterflied  
Choice Beef Bottom Butt Tri Tip (Triangle) Fat On  
Choice Beef Bottom Butt Tri Tip (Triangle) Trimmed  
Choice Beef Bottom Butt Tri Tip (Triangle) Skinned  
Choice Beef Bottom Butt Tri Tip Steak

## CHUCK

Choice Beef 2 Piece Chuck  
Choice Beef Chuck Clod  
Choice Beef Boneless Chuck Roll  
Choice Beef Boneless Chuck Eye Roll

## BRISKET / FLANK

Choice Beef Brisket / Whole  
Choice Beef Brisket / Deli Trim  
Choice Beef Brisket / Deli Trim / Point Off  
Choice Beef Flank Steak

## OUTER SKIRTS

Choice Beef Outer Skirt Steak / Whole  
Choice Beef Outer Skirt Steak / Skin-Pin-Trim  
Choice Beef Outer Skirt Steak / Skinned / Portioned

SHORT RIBS

Choice Beef Short Ribs / Whole  
Choice Beef Bone-In Short Ribs  
Choice Beef 2-Bone Short Ribs  
Choice Beef 1-Bone Short Ribs  
Choice Beef Boneless Short Ribs



ROUND

Choice Beef Steamship Round  
Choice Beef Steamship Round w/ Handle  
Choice Beef Inside Round  
Choice Beef Inside Round / Complete Trim  
Choice Beef Inside Round / Split –Tied  
Choice Beef Eye Of Round

BEEF – MISCELLANEOUS

Oxtails / Whole; Oxtails / Trimmed / Disjointed / No Tips; Beef Liver / Whole; Beef Liver / Sliced 4oz.; Beef Back Ribs / Whole; Beef Back Ribs / Split; Beef Tongue / Whole; Choice Beef Chuck Stew Meat; Choice Beef Sirloin Stew Meat; Choice Beef Fajita Meat; Choice Beef Cubed Steaks

# PREMIUM GROUND BEEF & PATTIES

**Choose from our fine selection of premium 100% pure ground beef, available in different blends and flavor profiles to meet a variety of needs.**

**All our burgers are:**

1. Ground fresh daily from safe, tested raw materials.
2. Available fresh or frozen.
3. Layer packed or cryo-vac packed for longer shelf life.
4. Available in a variety of sizes and shapes.
5. Made with beef from our exclusive harvest facility which provides consistent native cattle that are bred and fed within the Midwest.

**LOCAL “Prime” Burger**

- Made from fresh USDA Prime whole muscle beef from Midwest native Angus cattle under 24 months of age for consistent quality, taste and texture. Average 78% lean.

**LOCAL “Triple Secret” Burger**

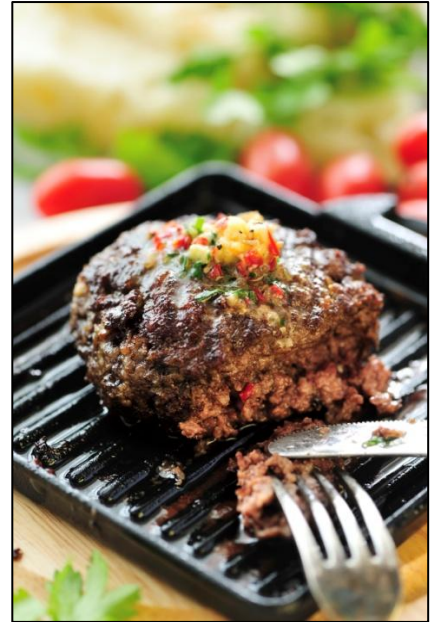
- Made from our “secret” blend of fresh USDA Prime and Choice whole muscle beef cuts from Midwest native Angus cattle under 24 months of age for consistent quality, taste and texture. Average 80% lean.

**LOCAL “Double Secret” Burger**

- Made from our “secret” blend of fresh USDA Choice whole muscle beef from Midwest native Angus cattle under 24 months of age for consistent quality, taste and texture. Average 78% lean.

**Choose your sizes**

All your burgers are available in these sizes: 2oz Mini Round; 3.5oz Mini Square; Round sizes: 2:1, 3:1, 4:1, 6oz, 7oz, 10oz patties.



**Food Safety Testing**

All of our ground beef raw material undergoes N=60 robust testing in accordance with the beef industry “Best practices for Ground Beef” which includes a laboratory Certificate of Analysis. Your Ground Beef products are then produced under USDA Inspection. Our production facility is also 3<sup>rd</sup> party audited for food safety and sanitation to ensure the safest finished goods possible.

## 100% NATURAL LOCAL PORK

### **ALL NATURAL PREMIUM PORK**

“All Natural,” mouthwatering, rich flavored pork, with superior tenderness and natural juiciness.

Raised on local family farms using environmentally sustainable farming.

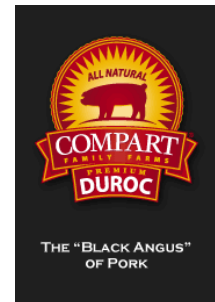
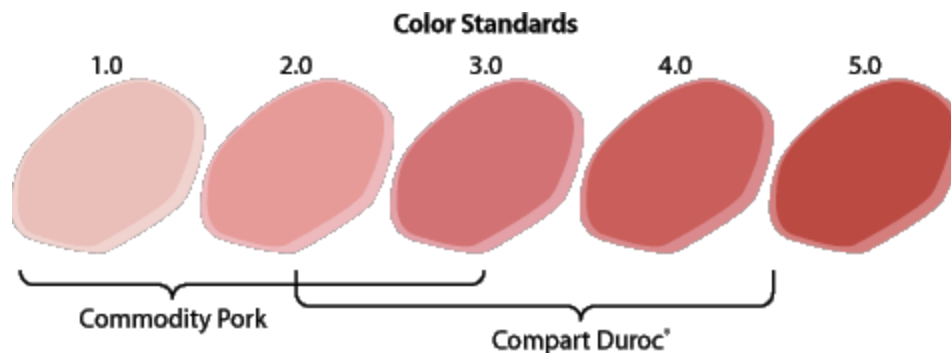
These unique attributes translate into a more tender, juicy and flavorful dining experience. This selection of pork enables you to enjoy fresh pork in its natural flavor and juice, without injecting or pumping.

Apple Smoked Bacon  
Pork Loin  
Pork Tenderloin  
Back Ribs  
Short Ribs  
Pork Butts  
Pork Racks



### **A Difference You Can See and Taste! Quality Starts With the Right Breed — Compart Duroc, the "Black Angus" of Pork**

The Black Angus breed of cattle is well known for its superior quality. This same phenomenon is also true of Duroc pork. The Duroc breed excels for meat quality and eating characteristics documented in tests performed by the National Pork Producers.



### **Redder is Better**

Although pork is known as “the other white meat,” in its raw form dark pink to dark reddish pink is the most desirable color to look for when buying pork. This has caused some confusion for the consumer, because all pork turns white after being cooked. Darker, reddish raw pork will typically be juicier, more tender, and have a higher pH than lighter colored raw pork. These characteristics are essential for superior eating quality.

### **Compart Family Farms**

Premium quality Compart Duroc pork is the result of a carefully managed pork breeding program. Compart Duroc hogs are bred, born and raised on small farms where family members are involved in the day-to-day management of their stock. The breeding program is the result of over 55 years of combining the very best purebred lines of the Duroc breed. Compart Family Farms™ have also conducted extensive research and development to create a proprietary Compart Duroc feeding program. This, coupled with raising the pigs in comfortable, environmentally stable facilities, reduces stresses that adversely affect muscle quality.

## LOCAL PORK

### LOIN

Pork Loin / Bone-In / Whole 14/17  
Pork Loin / Whole / Chine Off  
Pork Loin CC / Bone-In  
Pork Loin CC / Feather & Chine Off / Chop

#### Ready

Pork Loin / Crown Roast / Frenched  
Pork Loin / BRT  
Pork Loin / Boneless / Whole  
Pork Loin / CC / Boneless Canadian  
Pork Loin Chop / End to End  
Pork Loin Chop / CC / Semi-Boneless /

#### Deluxe

Pork Loin Chop / CC / Ditka Style  
Pork Loin Chop / CC / Ditka Style / Single Muscle  
Pork Loin Chop / CC / Frenched – Deluxe / Single Bone  
Pork Loin Chop / CC / Frenched – Deluxe / Single Bone / Single Muscle  
Pork Loin Chop / CC / Frenched – Deluxe / Double Bone  
Pork Loin Chop / CC / Frenched – Deluxe / Double Bone / Single Muscle  
Pork Loin Chop / Porterhouse  
Pork Loin Chop / Boneless  
Pork Loin Chop / Boneless / Single Muscle  
Pork Loin Chop / Boneless – Butterflied  
Pork Loin Chop / Boneless – Butterflied / Single Muscle  
Pork Tenderloin / Strap Off  
Pork Tenderloin Filets / CC / Complete Trim

### BUTT / RIBS

Pork Butt / Bone-In  
Pork Butt / Boneless  
Pork Spare Ribs / Whole  
Pork Spare Ribs / St. Louis Style  
Pork Brisket Bones / (Rib Tips)  
Pork Riblets  
Pork Back Ribs / Skinned / 1 ¼ DN  
Pork Back Ribs / Skinned / 1 ½ DN  
Pork Back Ribs / Skinned / 1 ¾ DN

### PORK – MISCELLANEOUS

Pork / Ground  
Pork Stew Meat  
Pork Fajita Meat  
Pork Cubes / Kabob Meat  
Pork Cutlets  
Smoked Pork Hocks  
Smoked Pork Loin (Kassler Rib)



## LOCAL ABF POULTRY

### The Gunthorp Farm Animals



#### Chickens

We raise Cornish Cross chickens on pasture. We are one of the largest pastured poultry operations in the country. We have forty six acres with chickens in the growing season.

We get the day old chicks from a hatchery in Goshen, Indiana about 30 minutes from the farm. They never receive antibiotics, hormones, steroids, etc. Our chickens spend the first 3-4 weeks of their lives in the brooding barn under the care and management of our children. After that, they are moved out to pasture (the chickens, that is, not the kids.) While being allowed to “day range” on grass and clover pastures, the chickens still receive a mixture of corn, soybeans, and Hubbard’s Homestead mineral mix.

We process our chickens on our own on-farm USDA inspected processing plant without chlorine chemicals on our chickens. Our chicken (and other products) are more expensive than the institutional “antibiotic free” chicken available because they are raised and slaughtered differently. Eventually, we as a society will figure out that antibiotics should be saved for humans and the only long term way to raise animals without antibiotics and slaughter without toxic chemicals is to have a system with excellent management that cooperates with nature.

**CHICKEN**  
Whole  
Smoked  
Cut  
Bones  
B/S Breast  
B/Skin-On Breast  
Airline Breast  
Tenders  
Leg Quarters  
Drumsticks  
Thighs  
Wings  
Ground  
Hearts  
Livers, Fat, Skin  
Gizzards  
Feet  
Brats  
Breakfast Sausage  
Brown Sugar Sausage  
Chorizo

**DUCK**  
Whole  
Breasts  
Legs  
Wings  
Ground  
Bones  
Feet  
Fat  
Necks  
Hearts

**TURKEY**  
Whole  
Bonleless/Skin On Breast  
Bone-In Breast  
Legs  
Wings,Bones  
Ground

#### **Ducks:**

We raise Pekin ducks that we get from a hatchery in Middlebury, Indiana about 25 minutes from the farm. They spend about 3 weeks under heat before they are turned loose on the pastures. Never any antibiotics, hormones, etc. They are raised on pasture, the flavor of our ducks is amazing.

#### **Turkeys:**

We raise broad breasted white turkeys on pasture. We do not do the brooding stage of our turkeys. We get them ready to go to pasture from Tom Otto’s turkey farm in Middleville, MI at about 8 pounds at 8 weeks.

## AIR CHILLED ABF POULTRY

Air Chilled Poultry All Natural ABF



Bell & Evans chickens are raised without antibiotics throughout their life. They receive no antibiotics and no growth hormones in their feed, water or even the egg... *ever*.

Bell & Evans' chicken are raised on an all-vegetarian diet of extruded and expeller-pressed soybeans, enhanced with corn and amino acids – unlike the most commonly used method to remove the oil from soybeans, no hexane gas is being released into the environment.

The Bell & Evans Humane Animal Welfare Standard™ insures all chickens are humanely raised and compassionately handled, in a minimal-stress environment, throughout their lives. All Bell & Evans chickens are **100% Air-Chilled** so there is **NO RETAINED OR ADDED WATER** during processing which produces tender and highly flavorful poultry.

WHOLE FRYER 3.5 WOG

8/10 AIRLINE BREAST

10/12 AIRLINE BREAST

4OZ BREAST BONELESS/SKINLESS SPLIT

6OZ BREAST BONELESS/SKINLESS SPLIT

BONELESS/SKINLESS RANDOM BREAST BUTTERFLY

BONELESS/SKINLESS RANDOM BREAST SPLIT

BONE-IN BREAST WHOLE

BONE-IN BREAST SPLIT

THIGHS BONELESS/SKINLESS