



WSU Holiday Prime Rib Sales

*Funds support the Meat Judging
and Meat Animal Evaluation Teams*



Prime Rib Roast..... \$85 per roast

- Approximately 4.7 pounds (uncooked), feeds 4 to 6 people
- 2 Options:
 - 1) Perfectly Seasoned, Hickory Smoked, and Slow Cooked (medium rare)
 - Ready to heat-and-serve in your home
 - 2) Uncooked
 - Season and cook to your preference

USDA Choice, Aged Ribeye Steak \$18 per steak

- Approximately 16 ounces
- Aged a minimum of 21 days for maximal tenderness
- Closely trimmed, vacuum packaged, and ready-to-cook to your liking

ITEM	QUANTITY	PRICE	TOTAL
Prime Rib Roast – Seasoned and Smoked			
Prime Rib Roast – Uncooked			
USDA Choice, Aged Ribeye Steak			
Shipping			
<i>Make checks payable to WSU Meat Judging. Additional donations are accepted and appreciated.</i>			GRAND TOTAL

Name: _____ **Phone:** _____

Method of Pick-Up (product will be available beginning November 18th):

- In-person: WSU Meat Lab, 2155 Wilson Rd., Pullman, WA
Fridays (beginning November 18th), 3 to 6 pm, or anytime by appointment
- Local delivery by a team member (please specify): _____
- Shipping (apply cost of shipping and related materials; allow up to 2-weeks lead time):

Address: _____

Contact Blake Foraker (blake.foraker@wsu.edu, 509-335-4112) or a team member to place an order. Have an upcoming event? Ask about our BBQ catering options.