

Cutting Instructions - Beef

A beef carcass is first divided into eight large sections, known as primals. These are then cut into individual roasts or steaks, depending on customer preference.

1. Chuck
2. Brisket and Shank
3. Rib
4. Short Plate
5. Flank
6. Short Loin
7. Sirloin
8. Round

Fat Content*

TRIM LEAN -1/4" on cuts, 90/10 ground beef

STANDARD FAT (s) - 1/2" on cuts, 80/20 ground beef

FULL FAT- no fat removed on cuts, up to 70/30 ground beef

Ground Beef*

- 1 lb
- 1.5 lb
- 2 lb

-1/3 lb Patties - 5 lb boxes (**\$.66/lb**) - List the number of boxes

Please enter a number from 2 to 60.

They break apart for an easy dinner for any number. 15/box. **2 box minimum.**

-1/3 lb Patties - vacuum packed 3 patties/lb (**\$1.10/lb**) Type in the number of pounds.

Please enter a number from 25 to 300.

Minimum 25 lbs.

Dog/Soup Bones: Labeled Soup Bones \$2.55/bag (up to 10# per bag)

- Small 3-5"; 1 bag
- Small 3-5", 2 bags
- Small 3-5', 3 bags
- Small 3-5", All
- Medium 6-8", 1 bag
- Medium 6-8", 2 bags
- Medium 6-8", 3 bags

- Medium 6-8", All
- Large 10-12", 1 bag
- Large 10-12", 2 bags
- Large 10-12", 3 bags
- Large 10-12", All

Skirt Steak* One per half. Perfect for making fajitas or stir fry.

- Yes (package)
- No (grind)

Shank: Marrow bones with a good amount of meat. Great for making broth or beef and noodles.

- Yes (package)
- No (grind)

Stew Beef: 8 packs per whole beef order, 4 packs per half, 2 packs per quarter. If extra stew desired, add a note in the Special Requests box.

- Yes (package)
- No (grind)

RIB SECTION

Rib: Pick one option

- Rib eye (bone out)
- Rib steak (bone in)
- Standing Rib Roast (bone in), 2-3 lbs
- Standing Rib Roast (bone In), whole
- Rib Roast (bone out), 2-3 lbs
- Rib Roast (bone in), whole
- No (grind)

Rib Thickness:

- .75
- 1"
- 1.25"

Number of Steaks per Package:

- 1
- 2 (Most common)

Short Ribs:

- Meatiest 2
- Packaged 2 ribs/ pack
- No grind

BRISKET

Brisket

- 2-4lbs
- 4-6lbs
- Whole untrimmed
- No (grind)

CHUCK

This is the most complex area of the beef with many muscles. These cuts are nice and flavorful but should be slow cooked.

Arm Roast, Bone In: Expect 2 roasts per half at 2-4 lbs.

- Yes (package)
- No (grind)

Chuck Roast, Bone In: Expect 8 roasts per half beef at 2-4 lbs.

- Yes (package)
- No (grind)
- Special Option to be quoted: Seam out the chuck for steaks: on a half about 4 flat irons, 6 delmonico, 7 denver, 6 ranch, 1 sierra (chuck flank), 1 whole petite tender (cook for beef medallions).

HIND PORTION

Flank Steak: Perfect for stir fry or fajitas

- Yes (package)
- No (grind)

Hanging Tender: This used to be known as the butcher's steak as they kept a bucket for this tender piece of meat that is perfect for stews or stir fry. Expect a full flavor.

- Yes (package)
- No (grind)

LOIN SECTION

We all wish there were more of these tender cuts. Enjoy!

Sirloin Tip

- Sirloin Tip Roast
- Tenderized Sirloin Tip Steak (\$16.50/whole beef)
- No (grind)

Sirloin Steaks

Center Cut Sirloins cut 6-8 oz will be our standard when the most tender part of the sirloin is cut 1" and then cut in half for the perfect grill steak.

Sirloin Thickness:

- .75
- 1
- 1.25

Loin options

- T-bones/Porterhouses (bone in)
- Filets/ New York Strips (boneless)
- Whole Boneless Tenderloin/Whole Boneless Loin

Loin Thickness*

- $\frac{3}{4}$
- 1
- 1.25

Steaks Per Pack*

- 1
- 2 (Most common)

ROUND

A low-fat area of the beef. Great for boneless roasts and tenderized cube steaks.

Rump Roast: A nice boneless roast for carving or slow cooking. Expect 3-4 roasts at 2-4 lbs.

- 2-4lbs
- 4-6lbs
- No Grind

Round Steak:

- Individual Cube Steaks (4/pkg) \$16.50
- No Grind

Swiss Steak:

- Individual Cube Steaks (4/pkg) \$16.50
- No Grind

Offals:

- Liver
- Heart
- Tongue
- Oxtail
- \$16.50 per order (If you are not the farmer, please be sure your farmer knows you want the offals saved prior to drop off.)