

Affordable Freezer BEEF

We ask that you make some decisions about how to butcher your side of beef. If you have never made these decisions before, the process can be daunting. We have tried to make it as easy as possible, while still allowing you as many choices as possible.

STEW MEAT AND HAMBURGER – If you select the maximum number of roasts and/or steaks on your cut sheet, you will still get about 60 lbs. of ground beef or stew meat. This is because there is always a lot of perfectly good meat that is unusable for roasts and steaks, because it is the wrong shape or size. If you would like more hamburger or stew meat, you can make choices that will add to your total. For stew meat, specify at the end of the cut-sheet how many pounds of stew meat in a package and how many total packages. Lean pieces will be used from what would otherwise be ground into hamburger.

CHUCK – The chuck is a large section containing about 40 pounds of meat and bones per side. Chuck is often ground into hamburger, but you can also get 4 or 5 chuck and shoulder roasts, which are prized for pot roast and other slow-cooking recipes. Please indicate how many roasts you would like. The trim and any remaining meat will be ground. Note: about 4 lbs. of “short ribs” also are in the chuck section. You can opt to keep them on the bone or have them ground.

RIB – The rib yields about 15 lbs bone-in (or 10 lbs. boneless) of high quality steaks or roasts. This is where steakhouse “prime rib” comes from. Our ribs grade “choice” or “select,” due to having less fat than “prime.” If you cut the whole rib into steaks, you get about 10 steaks, 1¼” thick, each weighing about 1½ lbs. bone-in (or 1 lb. boneless). If you opt for all roasts, you can get three small roasts, two medium-sized roasts, or one ginormous roast, suitable for the Flintstone family.

SHORT LOIN – The short loin contains the very best cuts on the beef. From the short loin you can get T-bone steak, Porterhouse, NY strip steak and filet mignon. If you want the whole tenderloin as a separate roast, you cannot get T-bones or Porterhouses, because the T-bone and Porterhouse have a piece of tenderloin on one side of the bone (like a filet mignon) and the NY strip on the other. Assuming your steaks are cut 1” thick, you will get about 10 steaks from a side. Note: if you choose T-bones and Porterhouses, you will get a small amount of extra tenderloin, because a small section of tenderloin extends beyond the short loin.

SIRLOIN – The sirloin accounts for about 16 lbs of a side of beef. If you opt to have the sirloin cut into steaks, you will get a variety of types of bone-in steaks, plus a couple of boneless. Alternatively, the option of grinding all the sirloin adds a nice flavor to the ground beef. You can also choose to have the recently popular “tri-tip roast” (about 2 lbs.) cut from the sirloin.

ROUND – The Round is a large section of beef—32 pounds or more per side. The “eye of the round” roast is a lean, flavorful cut that is often kept as a whole roast. The Bottom Round can be ground into hamburger or cut into roasts for slow cooking. The Top Round can be ground or cut into roasts (top round roasts are good for cutting into London broil steaks). The Rump can be ground or it can be boned, rolled and tied into a Rump Roast.



Customer Name: _____ Date: _____

CHUCK:

- Grind the whole chuck **OR**
 Give me some roasts How many? _____ (up to 5)
 Bone-in **OR** Boneless size: no more than _____ lbs. (up to 6 lbs., standard is 4 lbs.)

NOTE: **Short ribs** from the **CHUCK**

- Left on the bone for slow cooking **OR** Ground

RIB:

- Cut the whole rib into roasts. How many? _____ (up to 3) bone-in **OR** Boneless
OR
 I want all steaks

Thickness: _____ in. (standard 1¼ in.) _____ per package (up to 4)

- Bone-in **OR** Boneless (rib-eye)
 Some of each (specify): _____

SHORT LOIN & TENDERLOIN:

- Option 1: T-Bones and Porterhouses**

Thickness: _____ in. _____ per pkg. (up to 4)
(range is ¾ - 1½ in., standard is 1 in.)

- Option 2: Separate Tenderloin & Strip**

Tenderloin: Whole **OR** Cut into steaks (filet mignon)

Thickness _____ in. (standard 1¼ in.) _____ lbs. per pkg. (range is ½ - 2 lbs.)

Strip:

Whole (strip roast) **OR** Cut into steaks (NY strip steaks)

Thickness _____ in. (standard 1 in.) _____ Per pkg. (up to 4)

Special instructions: _____

SIRLOIN:

Grind the whole sirloin **OR** Cut into steaks

Thickness _____ in. (range is ¾ - 2 in.) _____ per pkg. (up to 2)

Note: Separate tri-tip roast first? (Y/N) _____

Special instructions: _____

ROUND:

Eye of Round: Roast **OR** Ground

Rump: Roast **OR** Ground

Top Round: All ground **OR** Some roasts:

How many? _____ (up to 4) Size: no more than _____ lbs. (up to 8 lbs., standard is 4 lbs.)

Bottom Round: All ground **OR** Some roasts:

How many? _____ (up to 4) Size: no more than _____ lbs. (up to 8 lbs., standard is 4 lbs.)

BRISKET: Great for slow cooking (pot roast)

Whole (actually 1/2 per side) **OR** Ground

FLANK: Great for braising, grilling, or stir-fry

Whole **OR** Ground

PLATE:

Whole skirt steak **OR** Ground

SHANK:

Left on the bone for stewing **OR** Ground (marrow bones will come separately)

STEW MEAT: _____ lbs. per pkg. _____ Total pkgs.

Please indicate if you want to keep:

Tongue Oxtail (**1/2 per side**) Liver Dog Bones
 Heart Whole **OR** Sliced

