

## BEEF PROCESSING:

### INFORMATION NEEDED FOR BUTCHER:

ROAST SIZE PER POUND ( STANDARD SIZE ROAST IS 3-4 LBS EACH)

STEAK THICKNESS ( STANDARD STEAK CUT IN ¾-1" THICK)

GROUND BEEF            1 LB OR 2 LB PACKAGES

### FRONT QUARTER CUTS: (STANDARD CUT)

CHUCK ROASTS

ARM ROASTS

RIB SECTION: CAN BE CUT AS : BONE IN RIB STEAKS, BONELESS RIB STEAKS ( DELMONICOS) OR ROASTS

SHORT RIBS

BEEF CUBES

BRISKET

SOUP BONES

GROUND BEEF

### HIND QUARTER CUTS: ( STANDARD CUT)

TOP ROUND ( STANDARD CUT IS INTO STEAKS, BUT CAN BE LEFT AS ROASTS)

SIRLOIN TIP ROASTS

RUMP ROASTS

BOTTOM ROUND ROASTS

EYE ROASTS

T-BONE STEAKS

PORTERHOUSE STEAKS

SIRLOIN STEAKS

SOUP BONES

GROUND BEEF

FILET AND N.Y. STRIPS CAN BE SUBSTITUTED FOR T-BONE AND PORTERHOUSE ( WHOLE OR HALF BEEF ONLY)

### OTHER CUTTING OPTIONS: ( EXTRA CHARGES INCUR)

\* CHIP STEAK ( BONELESS ROAST CHIPPED )

\* EXTRA BONING CAN BE DONE IF SOME CUTS ARE UNDESIRABLE & WILL BE TURNED INTO GROUND BEEF

\* TENDERIZED STEAKS: THE TOP ROUND STEAKS ARE RUN THRU A TENDERIZING MACHINE TO CREATE " CUBED STEAK"

\* PATTIES ( COME IN A 5 LB BOX 4 OZ. EACH 20 TO A BOX)

### OTHER INFO:

BEEF GENERALLY HANG 10-14 DAYS, CUSTOMER IS RESPONSIBLE FOR HAVING ALL CUTTING INSTRUCTIONS INTO OFFICE WITHIN THAT TIME PERIOD

EVEN SPLIT QUARTERS REQUIRE SPECIFIC INSTRUCTIONS CALL THE OFFICE FOR MORE DETAIL & HELP

ALL MEAT IS LABELED, VAC-SEALED, AND BOXED FOR YOUR CONVIENCE.

PLEASE CALL FOR CURRENT BUTCHERING PRICING: 1-410-378-3032