

### **INFORMATION NEEDED FOR BUTCHER:**

Roast size in pounds (lbs.) each \_\_\_\_\_ LB. (Standard size roast is 3-4 lbs. Each).

Steak thickness (in.) \_\_\_\_\_ in. (Standard Cut is ¾ to 1” thick).

Ground Beef: 1 or 2 lb. pkgs. Each.

Patties are an option at \$.65/lb each.

### **FRONT QUARTER OF BEEF CONSISTS OF:**

- Chuck Roasts
- Arm Roasts
- Cross Cut Roasts
- Rib Section can be either roasts or bone-in steaks or boneless steaks, which then are called delmonicos.
- Short Ribs
- Beef Cubes (A Whole Beef would get around 12lbs. in 1 lb. Pkgs).
- Brisket
- Soup Bones

### **HIND QUARTER OF BEEF CONSISTS OF:**

- Top round (Standard Cut is cut into steaks – Can be left as a Roast)
- Sirloin tip roasts
- Rump Roasts
- Bottom Round Roasts
- Eye Roast
- T-Bone Steaks
- Porterhouse Steaks
- Sirloin Steaks
- Shin Meat (Use for soup making)

### **OTHER CUTTING OPTIONS WOULD BE AS FOLLOWS:**

**Chip Steak** (Boneless Hind Quarter Roasts are used to make these)

**Extra boning:** This option is used when undesirable cuts are ground into ground beef.

**Tenderized steaks:** The top round steaks are ran thru a tenderized machine to created a “Cubed Steak”.

The above options DO include a separate charge for each.

If the customer desires filet mignon (tenderloin), they are to be instructed that they will “lose” their t-bone and porterhouse steaks, however, they will receive a N.Y. Strip instead.

### **OTHER INFO:**

Beef generally hang 10-15 days, customer is required to get all cutting directions to the butcher within that time period.

When picking up order, please bring boxes.