

Cuts Available For ½ of a Beef

ForeShank & Brisket- On a *Regular Cut* you will get, 4-6 Soup Bones (shanks), and 8 Short Rib pieces. Other cuts available are a Brisket (point on), flat cut Brisket (point off), and crosscut Short Ribs such as Flanken-style Ribs. Beef Bacon can also be made from the Short Rib section.

Shoulder- On a *Regular Cut* you will get 6 Chuck Roasts and 4 Arm Roasts. Other cuts available include the Flat Iron, Mock Tender, Boneless Chuck Roasts, Chuck-Eye, stew meat, and English Roasts.

Rib- On a *Regular Cut* you will get 14 Club Steaks (bone-in Ribeye with cap meat). Other Cuts available include Ribeye Steaks, Beef Back Ribs, Rib Roasts, Fajita Strips, and Kabob Chunks.

Loin- On a *Regular Cut* you will get 16 T-Bone Steaks, and 6 Bone-In Sirloin Steaks. Other Cuts available include, Beef Tenderloin Filets, Strip Steaks, Boneless Sirloins, Strip Roasts, Whole Tenderloin Roast, Sirloin Roasts, Fajita Strips, Kabob Chunks, and Tri-Tip.

Round- On a *Regular Cut* you will get 2 Swiss Steaks, 6 Round Steaks, 2 Tip Roasts, 2 Tip Swiss Steaks, and 4 Bone-In Rump Roasts. Other cuts available include, Eye of Round, Top Round, London Broil, Bottom Round, Cube Steaks (minute Steaks, Swissed Steaks), Stew Meat, Boneless Rump Roasts, and BRT Rump Roasts.

Other- Other cuts which may be requested include, Flank Steak, Skirt Steak, Dog Bones, Beef Suet, Liver, Heart, Tongue, Ox-Tail, Hanging Tender, and Kidney. ***Organ meat must pass inspection for human consumption***

Ground- Regular grinding is plain and done in 1# packages. We can also wrap anything between 1 ½# to 5# in a package. Hand made Patties are available in 5# batches at a cost of \$.50 per pound. Although not often requested, Beef Sausage Links may be made in 25# batches at a cost of \$1.25 per pound; also Beef Summer Sausage may be made in 50# batches at a price of \$3.20 per pound.