



Roskom Meats

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BEEF CUTTING INFORMATION

Average hanging weight of a side (1/2) of beef is @ 400#. 40-50% of weight is loss on each half after processing. A 1/2 of beef **approximately** consists of:

- Chuck Roast (3#) 10-12
- Arm Roast (3#) 4
- Rump Roast (3#) 4
- Choice of Steaks-Choose one (bone in **OR** boneless)
T-Bone Steaks(bone in) 8-12 and Porterhouse(bone in) 4-6

OR

New York Strip (boneless) 10-14 and Tenderloin (boneless) 8-10

- Sirloin Steaks 6-8
- Ribeye Steaks 12-14 **OR** Rib Roast(2) **OR** Rib Steaks(bone in)
- Round Steaks 8-10 ******see below for options**
- Soup Bones 2-3 packs
- Short Ribs 3-4 packs
- Hamburger 60-80#

******Round Steak options below: (Round Steak is a very lean but “tougher” Steak)******

Cut as a steak: e.g. ¾” thick 1 per pack

Hamburger: We will grind the round and put with your Hamburger.

Ground Round: will grind the round and keep separate for Ground Round.

*******Additional Charge choices below*******

Cut as a steak but tenderized: we put the steak through a tenderizing machine

Cut into stew meat: e.g. stew meat cut chunks and packaged into 1# packs or larger.

Cube Steak: tenderized and cut into pieces. You choose how many pieces per pack.

Dried Beef: can make the inside round into dried beef. *(Extra time needed to do this)*

Jerky: You choose to have this cut made into Jerky. *(Extra time needed to do this)*

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- ❖ A Split Side (1/4) of beef will approximately consist of half of the items listed above.
 - ❖ A Front ¼ of beef will consist of: Chuck Roasts, Arm Roast, Rib Eyes, Soup Bones, Short Ribs, and Hamburger. Half of items listed above.
 - ❖ A Hind ¼ of beef will consist of: T-Bone, Porterhouse, Sirloin and Round Steak, Rump Roast, and Hamburger. Half of the amounts listed above.