



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#) 12
- Arm Roast (3#) 4-6
- 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

Cut as a steak but tenderized: we put the steak through a tenderizing machine for an added charge.

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

There is an added cost for this.

Cube Steak: The round is tenderized and cut into pieces. There is an added cost to tenderize. You choose how many pieces per pack.

Dried Beef: You choose to have this cut made into dried beef for an added charge. Extra week needed to do this.

Jerky: You choose to have this cut made into Jerky for an added charge. Extra week needed to do this.

Hamburger: We will grind the round into Hamburger for you.

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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.