

## Cuts Available For ½ of a Beef

**ForeShank & Brisket-** On a *Regular Cut* you will get, 4-6 Soup Bones (shanks). Other cuts available are a Brisket (point on), flat cut Brisket (point off), and crosscut Short Ribs such as Flanken-style Ribs. Additional Soup Bones may be requested.

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

**Rib-** On a *Regular Cut* you will get about 14 Club Steaks (bone-in Ribeye with cap meat) and 8 Short Rib pieces. Other Cuts available include Ribeye Steaks, Beef Back Ribs, and Rib-Roasts. Additional Short Ribs may be requested. Beef pieces for stock are available from the Rib Tips.

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

**Other-** Other cuts which may be requested include, Flank Steak, Skirt Steaks, 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. Custom made Patties are available in 5# batches at an additional cost. Although not often requested, Beef Sausage Links may be made in 25# batches at an additional cost. Beef Summer Sausage may also be made in 25# batches at an additional cost.