

Beef Cut Specifications

Here are some basic things to start thinking about. Once the meat is being process the butcher will call to discuss it further.

Roast Size	3 lbs	4 lbs	
Chuck	Steak	Roast	Hamburger
Steaks Thickness	3/4 inch	1 inch	
Steak-to-Pkg.	2/pkg	4/pkg	6/pkg
Stew Meat	YES	NO	Hamburger
Cube Round	Steak	Carne Asada	Hamburger
Short Ribs	YES	NO	Hamburger
Flank Steak	YES	NO	Hamburger
Soup Bones	YES	NO	Hamburger
Hamburger	1 lb	2 lbs	
Dog Bones	YES	NO	
Brisket if requested (takes away a little bit of the hamburger) - Only one per half	YES	NO	
Prime Rib if requested (takes away rib steaks) - One per half	YES	NO	

The highlighted portions are the cuts that need to be agreed upon by those ordering quarter beefs. We will work with our customers to find the best match. For the cuts that are labeled “Yes or No”, with “hamburger” in parenthesis, if you request “No”, then those cuts will be turned into ground beef.

