

**Most Common Information needed on Beef Cutting Instructions**

First keep in mind, not every option is listed below, these are the most common and most used cuts in our region.  
If any other questions on something not seen, please, e-mail or call.

An average amount you can expect from 350 lb side of beef

All cuts below come from same piece of meat, you would pick one or two of these options:  
If there is some cuts you do not wish to package, these would be put in your ground beef

<b>Rib Loin:</b>	<p><b>Rib Steak:</b> &lt; This would be the ribeye muscle with the bones still on</p> <p><b>Rib-eye steak:</b> &lt; Same as Rib Steak with the bones removed and some external muscles removed.</p> <p><b>Prime Rib:</b> &lt; This is a boneless roast made from the rib loin.</p> <p><b>Standing Rib Roast:</b> &lt; Same as prime rib roast with rib bones attached.</p>	<p>12 to 14 @ 3/4 inch</p> <p>12 to 14 @ 3/4 inch</p> <p>10 to 14 lbs normally left whole or cut in 1/2 or 1/3's</p> <p>12 to 16lbs normally left whole or cut in 1/2 or 1/3's</p>
<b>Plate:</b>	<p><b>Short Ribs:</b> &lt; Traditional Roasting Meat</p> <p><b>Boneless Stew:</b> &lt; Approx 1 inch cubes of boneless leaner meat</p> <p><b>Soup Bones:</b> &lt;</p> <p><b>Brisket:</b> &lt; Used for roasting (or can use for stew or ground)</p>	<p>Approx 6 to 8 lbs</p> <p>4 to 6 lbs average</p> <p>4 to 6 count average</p> <p>5 to 7 lbs whole</p>
<b>Chuck:</b>	<p><b>Roasts:</b> &lt; Comprised of mostly roasting cuts, although some do like steaks, not normally as tender.</p> <p>&lt; Roast choices: Chuck, Arm and Bread &amp; Butter</p>	<p>8 to 10 @ 3 to 4 lbs each</p>
<b>Round:</b>	<p><b>Steaks:</b> &lt;</p> <p><b>Cube Steaks:</b> &lt; Round steak run thru mechanical tenderizer, normally cut @ 3 to 5 oz each</p>	<p>6 to 8 lb whole (whole stk is 3 to 4 lbs)</p>
<b>T-Bone Loin:</b>	<p><b>T-Bone Steaks:</b> &lt; T-Bone Steaks</p> <p><b>New York Steak:</b> &lt; Larger boneless muscle taken from t-bone steak</p> <p><b>Tenderloin:</b> &lt; Smaller boneless muscle taken from t-bone steak &lt;Not available if T-bone Chosen</p>	<p>12 to 14 @ 3/4 inch</p> <p>12 to 14 @ 3/4 inch</p> <p>12 to 14 @ 3/4 inch</p>
<b>Sirloin:</b>	<p><b>Steaks:</b> &lt; 1 Sirloin will serve 2 to 3 people</p> <p><b>Tri-tip Roast:</b> &lt; Outside muscle taken from Sirloin</p>	<p>7 to 9 @ 3/4 inch</p> <p>1 to 2 lb roast</p>
<b>Ground:</b>	<p><b>Bulk:</b> &lt; Regular ground is approx 80% to 90% lean</p> <p><b>Patties:</b> &lt; 4 or 5 oz patties</p>	<p>60 to 100 lbs depending on cuts used above</p>
<b>Other:</b>	<p><b>Skirt:</b> &lt; Used for Fajita meat or ground</p> <p><b>Flank Steak:</b> &lt; Used for Fajita meat or ground</p>	<p>3/4 to 1 1/2 lbs</p> <p>3/4 to 1 1/2 lbs</p>

These options taken from various cuts above

- Dried Beef
- Jerky
- Sausages
- Seasoned Roast Beef
- etc