



## SAMPLE CUTTING ORDER

**Guidance for grass fed steak thickness we recommend at least 1¼" per steak**

**When ordering a side or a quarter, we will advise on a good partner for your other half or quarter in an effort to get you the cuts you prefer.**

### Cuts Per Side

- 1: Skirt Steak
- 1: Flank Steak
- 12/14: T-bone
- 10/12: Rib Eye
- 6/8: Sirloins
- 7/9: Chuck Roast 3#
- 4/5: Arm Roast 3#
- 14: Round Steaks (can be tenderized)  
or cut into roasts - one large round roast or smaller top round, sirloin tip, eye of round, bottom round, etc.)
- 1: Brisket (can be divided)
- 2: Rump
- 2: Pikes Peak (or can be added to rump roast and hamburger)
- 1: Tri Tip Roast

- Hamburger Patties: ¼# or 1/3# about 20/package
- Hamburger Meat: 1# or 2# packages or mix of both
- Chili cut: 2# packages
- Stew meat: 1# packages
- Soup bones (if no grind meat into hamburger)
- Short ribs (if no grind meat into hamburger)
- Beef Shank
- Oxtails
- Tongue and liver – upon request
- Dog bones! (large or small)

### ***Cuts Per Quarter***

- 1: Skirt Steak or Flank Steak
  - 6: T-bone
  - 6: Rib Eye
  - 3: Sirloins
  - 3: Chuck Roast 3#
  - 2: Arm Roast 3#
  - 7: Round Steaks (can be tenderized)
  - 1: Brisket (can divide)
  - 1: Rump
  - 1: Pikes Peak
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  - Dog bones! (large and small)