



BEEF

CUT DESCRIPTION	THICK	COMMENTS/DIRECTIONS
CHUCK ROAST	LBS	WEIGHT PER ROAST (AVG 2#)
ARM ROAST	LBS	WEIGHT PER ROAST (AVG 2#)
SOUP BONES	YES/NO	*
RIB ROAST	LBS	TAKING RIB ROAST ELIMINATES RIB STEAKS (AVG 2#)
RIB STEAK/RIBEYE STEAK	INCH	HOW MANY STKS PER PKG (AVG IS 2)
SHORT RIBS	YES/NO	*
ROUND STEAK	INCH	HOW MANY STKS PER PKG (AVG IS 1)
CUBE STEAK OR STEW MEAT	YES/NO	PLEASE CIRCLE WHICH YOU WOULD LIKE. \$.75/LB
RUMP ROAST	LBS	WEIGHT PER ROAST (AVG 2#)
SIRLOIN TIP ROAST	LBS	WEIGHT PER ROAST (AVG 2#)
T-BONE STEAK	INCH	HOW MANY STKS PER PKG (AVG IS 2)
PORTERHOUSE STEAK	INCH	HOW MANY STKS PER PKG (AVG IS 2)
SIRLOIN STEAK	INCH	HOW MANY STKS PER PKG (AVG IS 1)
GROUND BEEF	1#, 1.5#, OR 2#	CIRCLE YOUR CHOICE
GROUND BEEF PATTIES	YES/NO	HOW MANY # AND 1/4LB OR 1/3 LB PATTIES. \$1.00/LB
HEART	YES/NO	
TOUNGE	YES/NO	
LIVER	YES/NO	

STANDARD IS 2#-3# ROASTS

STANDARD IS 3/4" THICK ON STEAKS

IF BEEF IS OVER 30 MONTHS OLD BY USDA REGULATIONS YOU WILL GET NEW YORK STRIP STEAKS AND TENDERLOIN IN PLACE OF T-BONE AND PORTERHOUSE STEAKS.

* IF YOU DO NOT USE SOUP BONES OR SHORT RIBS THE MEAT WILL BE ADDED TO YOUR GROUND BEEF