

Custom Cutting and Wrapping Worksheet

How much meat will I get?

Finished cattle range in weight and body type and you will have many options on how it will be prepared so we cannot specify exactly how many packages of each cut you will get. However, these are average take home meat weights for you to consider:

Whole: 360-380lbs

Half: 180-200lbs

Quarter: 90-100lbs

What size should I order?

Try to base your choice on how much beef you would eat within 12 months.

What cuts will I get?

CROSS RIB ROASTS
SIRLOIN TIP ROAST
ROUND ROASTS
CHUCK ROASTS

- standard weight for roasts is 3 – 4 lbs

T-BONE (or deboned NEW YORK) STEAK
SIRLOIN (or deboned RIB EYE) STEAK
ROUND STEAK
TENDERLOIN (IF NEW YORK STEAK IS CHOSEN)

- minimum number of steak/package is 2
- standard thickness for steak is $\frac{3}{4}$ "

GROUND BEEF
STEW MEAT

- 1, 1 ½ or 2lb each
- 1, 1 ½ or 2lb each

SHORT RIBS (STANDARD OR MAUI STYLE)
SOUP BONES

- the processor optimizes package sizes for these

HEART
TONGUE

LIVER

PROCESSED ITEMS SUCH AS JERKY OR
SMOKIES

BRISKET
OX-TAIL
BEEF FAT

- sliced or unsliced
- minimum of at least 20lbs of trim for sausages
- these items are not listed on the order form but can be requested on the last page.
- some customization may be available but it is best to ask in advance of your due date.

What about wrapping?

You will be asked to choose between clear plastic vacuum and brown waxed paper wrap. Both do a good job protecting your meat. There is an additional processing fee (approx. \$20.00/half) for vacuum wrap.)

Contact us

You are welcome to let us know if you have any questions.

Email: lucendsranch@gmail.com