

Beef Sides and Hindquarters

Name _____

Phone _____ Date _____

Price _____ per pound

Side of Beef

approximate weight 375-400 lbs
 ...a side of beef is a combination of the Hindquarter and Forequarter...

You get to choose how you want it cut & packaged!

price is determined by the current market...and are subject to change without notice

Cost= price per pound X the hanging weight

Yield=the amount of meat available after removing fat, bone, connective tissue, etc....expect between a 65-70% yield

Everything will be freezer wrapped in white butcher paper

Hindquarter

Approximate weight 180lbs from the rear (sirloin) portion of animal.

hanging weight _____

notes:

special instructions:

cuts include:	Thickness or Weight	number per pkg	total weight
Sirloin Steak			
Porterhouse Steak			
T- bone Steak			
Round Steak			
Flank Steak			
Top Round Roast			
Sirloin Tip Roast			
Bottom Round Roast			
Eye of Round Roast			
Soup Bones			
Stew Meat			
Ground Beef			

Forequarter

Approximate weight 195lbs from the rear (sirloin) portion of animal.

hanging weight _____

notes:

special instructions:

cuts include:	Thickness or Weight	number per pkg	total weight
Rib Steak			
Rib Eye Steak			
Rib Roast			
Chuck Steak			
Arm Roast			
Chuck Roast			
Short Ribs			
Shank Soup Meat			
Stew Meat			
Ground Beef			