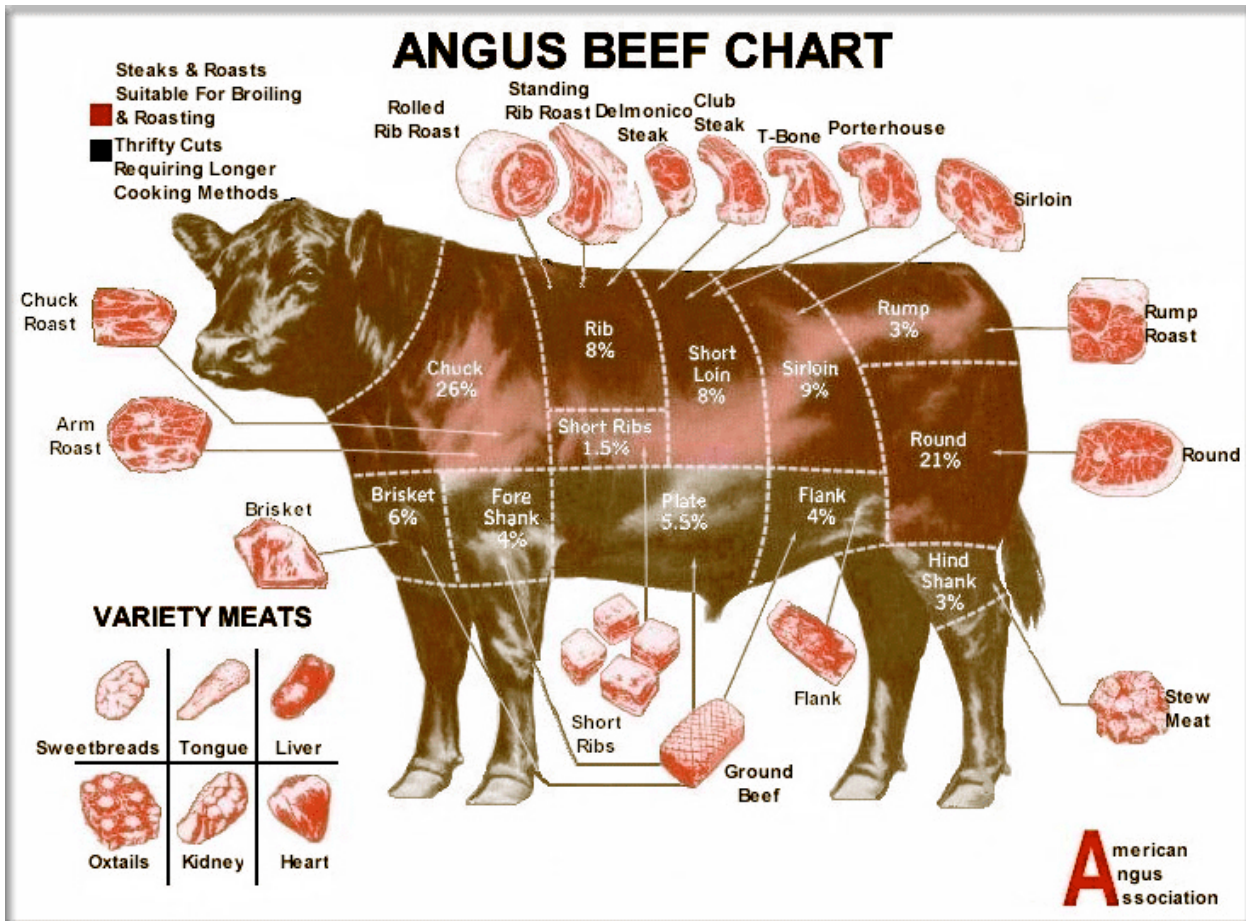


Rolling Horse Ranch – ¼ Beef Cut Sheet Explanation

In order for us to deliver a personalized high-quality freezer full of meat to you, some decisions will need to be made about how to most efficiently butcher and package your side of beef. If you have never made these decisions before this article will hopefully help you in that process. The process has been simplified as much as possible while still allowing you as many choices as possible. All measurements assume you are purchasing ½ of a beef. Approximately 58% of the animal's total weight will be its hanging weight. That means a 1200 lb steer will have a hanging weight of approximately 696 lbs total and a quarter will be approximately 174 lbs. We sell our beef by the hanging weight so 174 lbs hanging weight will be approximately \$750 – \$800 depending on how it is packaged. Single wrap butcher paper is \$4.35 / lb while vacuum sealed is \$4.60 / lb. Prices will vary slightly depending on the size of the animal as well as whether single wrap vacuum sealed packaging is chosen.



STEW MEAT AND HAMBURGER – If you select the maximum number of roasts and/or steaks on your cutsheet, you will still get about 30 lbs of ground beef or stew meat per quarter of beef. This is because there is always a lot of perfectly good meat that is unusable for roasts and steaks due to it not being the correct shape or size. If you would like more hamburger or to have other cuts of meat turned into stew meat or hamburger. If you wanted to do this you would indicate so by selecting “ground” stew meat, you can choose on your cut sheet next to the cut of meat that you want ground vice turned into roast or steaks. Doing this will add to your total pounds of hamburger and stew meat. For stew meat, specify at the end of the cut-sheet annotate how many

pounds of stew meat in a package and how many total packages. The more packages of stew meat you choose the less packages of hamburger you will receive.

CHUCK – The chuck is a large section containing about 20 pounds of meat and bones per quarter. Chuck is often ground into hamburger, but you can also get 2 to 3 chuck and shoulder roasts, which are great for pot roast and other slow-cooking recipes. Please indicate how many roasts you would like. The trim and any remaining meat will be ground. Note: about 2 lbs. of “short ribs” also are in the chuck section. You can opt to keep them on the bone or have them ground. If kept on the bone, they make excellent slow cook ribs for crock pot recipes.

RIB – The rib yields about 7 - 8 lbs bone-in (or 5 lbs. boneless) of high quality steaks or roasts. This is where steakhouse “prime rib” comes from. Our ribs usually grade “choice” or “select,” due to having less fat than “prime” (this is standard for grass fed beef). If you cut the whole rib into steaks (ribeye steaks), you get about 6 steaks, 1¼” thick, each weighing about 1½ lbs. bone-in (or 1 lb. boneless). If you opt for all roasts, you can get 1 to two small roasts, or one medium-sized roast.

SHORT LOIN – The short loin contains best cuts on the beef. From the short loin you can get T-bone steaks, or NY strip steaks and filet mignon. Most people choose to get their short loin cut into 1” T-bone steaks. Assuming your steaks are cut 1” thick, you will get approximately 6 T-bone steaks per quarter of beef. Note: if you choose T-bones, you will get a small amount of extra tenderloin in a separate package because a small portion of tenderloin extends beyond the short loin. A T-bone has a filet mignon on one side of the bone and a New York strip on the other. This means you can’t get NY strips, filet mignon and T-bones - you must choose between having either T-bone steaks or filet mignon and New York strip steaks.

SIRLOIN – The sirloin accounts for about 8 lbs of a quarter of beef. If you opt to have the sirloin cut into steaks, you will get a variety of types of bone-in steaks, plus a couple of boneless. Alternatively, the option of grinding all the sirloin adds a nice flavor to the ground beef. You can also choose to have the “tri-tip roast” (about 2 lbs.) cut from the sirloin.

ROUND – The Round is a large section of beef—16 pounds or more per quarter. The “eye of the round” roast is a lean, flavorful cut that is often kept as a whole roast. The Bottom Round can be ground into hamburger or cut into roasts for slow cooking. The Top Round can be ground or cut into roasts (top round roasts are good for cutting into London broil steaks). The Rump can be ground or it can be boned, rolled and tied into a Rump Roast.

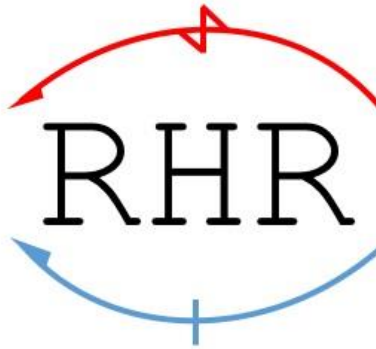
*** We will do everything we can to get your ¼ packaged to your specifications however for equality, beef are best sold whole or by the half. We will do everything we can to get your quarter cut to your specifications but we cannot guarantee exact cut specifications. ***

If at any time you have questions please don’t hesitate to call us and we will be happy to help you. We hope you enjoy eating your delicious grass-fed beef.

Andrew & Karla Craig
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Fallon NV 89406

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rollinghorseranch@yahoo.com



Rolling Horse Ranch – ¼ Beef Cut Sheet

Name: _____ Estimated Pick Up Date: _____

Address: _____ Phone #: _____

CHUCK

grind the whole chuck **OR**

give me some roasts

bone-in **OR**

boneless

How many? _____ size: no more than _____ lbs.
(up to 3) (up to 6 lbs., standard is 4 lbs.)

Short ribs from the **CHUCK**

left on the bone for slow cooking **OR**

ground

RIB

Cut the whole rib into roasts (prime rib) How many roasts? _____ bone-in **OR**

boneless

OR

I want all steaks (ribeye)

bone-in

thickness: _____ in.
(range is ¾ - 2", 1 ¼" standard)

_____ per pkg
(up to 3)

OR

boneless

thickness: _____ in.
(range is ¾ - 2", 1 ¼" standard)

_____ per pkg
(up to 3)

OR

Some of each (specify): _____

SHORT LOIN & TENDERLOIN

Option 1: T-Bones

Thickness: _____ in.
(range is ¾ - 1½", standard is 1 ¼")

_____ per pkg.
(up to 3)

Option 2: Separate Tenderloin & Strip

Tenderloin:

Whole

_____ lbs. per pkg.
(range is ½ - 2 lbs.)

OR

Cut into steaks thickness _____ in.
(filet mignon) (range is ¾ - 1 ½, standard is 1 ¼")

_____ per pkg
(up to 3)

Strip:

Whole (strip roast)

OR

Cut into steaks thickness _____ in.
(NY strip steaks) (range is ¾ - 1 ½, standard 1 ¼")

_____ per pkg
(up to 3)

Special instructions: _____

SIRLOIN

Grind the whole sirloin

OR

Cut into steaks thickness _____ in.
(range is ¾ - 2", standard 1 ¼")

_____ per pkg.
(up to 3)

Note: separate tri-tip roast first? (Y/N) _____

Special instructions: _____

ROUND

Eye of Round

roast

OR

ground

Rump

roast

OR

ground

Top Round

all ground

OR

some roasts: How many? _____
(up to 2)

Size: no more than _____ lbs.
(up to 8 lbs., standard is 4 lbs.)

Bottom Round

all ground

OR

some roasts: How many? _____
(up to 2)

Size: no more than _____ lbs.
(up to 8 lbs., standard is 4 lbs.)

BRISKET - great for slow cooking (pot roast)

whole (actually ¼ brisket per ¼ beef)

OR

ground

FLANK - great for braising, grilling, or stir-fry

whole

OR

ground

PLATE

whole skirt steak

OR

ground

SHANK

left on the bone for stewing

OR

ground (marrow bones will come separately)

STEW MEAT: _____ lbs. per pkg. (range is 1 - 2 lbs, standard 1 lb.) _____ total pkgs.

GROUND BEEF: _____ lbs. per pkg. (range is 1 – 2 lbs, standard 1 lb.)

PACKAGING: Butcher wrap (\$4.35 / hanging weight) Vacuum seal (\$4.60 / hanging weight)

Please indicate if you want to keep:

Oxtail (1/2 per side)

Liver

Dog Bones

Tongue

Heart

Additional Notes: _____
