

Cantrell Farms

Beef Cut Sheet

Name: _____

Address: _____

Email: _____ Phone #: _____

Beef Cutting Instructions

Circle

Steaks

Would you like your steaks cut with the bone in or boneless?

Bone-In or Boneless

Bone-in steaks include: T-bones and Porterhouses, Rib Steaks.

Boneless steaks include: New York Strips, Filet Mignon, Ribeyes.

Both methods will also come with sirloin steaks, which are boneless.

How many steaks would you like per package?

Two or Three

But remember, two packages of "2 steaks per pack" can be opened to equal four steaks. We recommend smaller packages, such as 2 or 3 per pack to reduce overall package size.

How thick do you want your steaks cut?

1/2, 3/4, or 1 Inch

Roasts

How big would you like your roasts?

2 to 3 or 3 to 4 lbs

Would you just like to keep the better "choice" roasts?

Choice or All

Some roasts will have bone and fat content. We can select only the "choice" roasts for you and grind the rest into ground beef if you would like.

Round

Would you like the rounds cut into Round Steak or Cube Steak?

Round, Cube, or Half of Each

Round steaks are cut at 1/2" thick and packaged "1" per pack.

How many cube steaks would you like in each package?

3, 4, 5, or 6

Cube steaks weigh an average of .5 lbs each and are typically packaged "4" per pack.

Ground Beef / Hamburger

How would you like your ground beef processed?

Bulk, Patties or Half of Each

Bulk tubes weigh 1 to 1.25 lbs apiece. The patties are round third-pound patties.

How many hamburger patties would you like in each package?

4, 6, 8, or 10

Each patty weighs 1/3 of a pound. A package of ten patties weighs a little over 3 lbs.

Miscellaneous

Would you like any short ribs?

Yes or No

Beef short ribs have very little meat on them and are normally "de-boned". They are then ground into hamburger.

Would you like any boiling beef?

Yes or No

Boiling beef is bones that have a small amount of meat on them that can be used in soups and stews for flavor.

Would you like any stewing meat?

Yes or No

Stewing meat is used for just that--stew! If you'd like to keep some, select "yes". This comes from the beef brisket, front plate, and fore shank.

Would you like to save the liver, heart, and tongue?

Yes or No

Would you like to have your meat vacuum packed or freezer paper?

Vacuumed or Paper

Notes

Cantrell Farms

340 Anderson Rd, Beaver, Ohio 45613

CantrellFarms@hotmail.com

(740)226-1539

CantrellFarms.webstarts.com