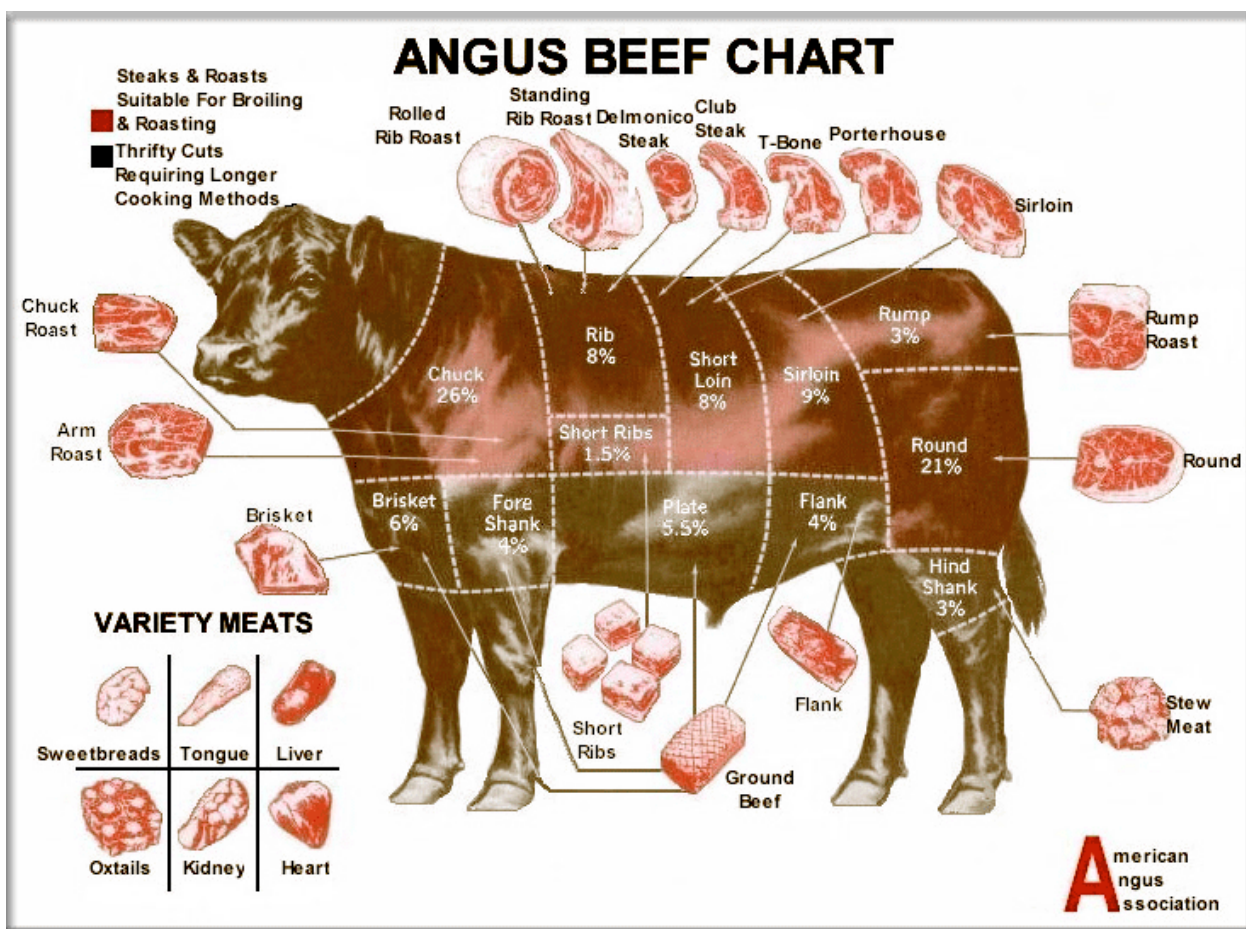


## Rolling Horse Ranch – Whole Beef Cut Sheet Explanation

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 a whole 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 675 lbs total. We sell our beef by the hanging weight so 675 lbs hanging weight will be approximately \$3500 – \$3900 depending on how it is packaged. Single wrap butcher paper is \$5.35 / lb while vacuum sealed is \$5.75 / 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 120 lbs of ground beef or stew meat per 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 80 pounds of meat and bones per beef. Chuck is often ground into hamburger, but you can also get 8 or 10 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 4 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 30 lbs bone-in (or 20 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 20 steaks, 1¼” thick, each weighing about 1½ lbs. bone-in (or 1 lb. boneless). If you opt for all roasts, you can get six small roasts, four medium-sized roasts, or two large roasts (enough to feed 6+ adults).

**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 24 T-bone steaks per 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.

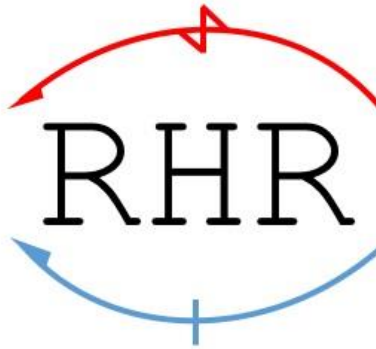
**SIRLOIN** – The sirloin accounts for about 32 lbs of a beef. If you opt to have the sirloin cut into steaks, you will get a variety of types of bone-in steaks, plus a couple of boneless. Alternatively, the option of grinding all the sirloin adds a nice flavor to the ground beef. You can also choose to have the “tri-tip roast” (about 4 lbs.) cut from the sirloin.

**ROUND** – The Round is a large section of beef—60 pounds or more per beef. 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.

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.

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## Rolling Horse Ranch – Whole 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 10) (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? \_\_\_\_\_  
(up to 2)

bone-in **OR**

boneless

**OR**

I want all steaks (ribeye)

bone-in

thickness: \_\_\_\_\_ in.  
(range is  $\frac{3}{4}$  - 2", 1  $\frac{1}{4}$ " standard)

\_\_\_\_\_ per pkg  
(up to 3)

**OR**

boneless

thickness: \_\_\_\_\_ in.  
(range is  $\frac{3}{4}$  - 2", 1  $\frac{1}{4}$ " 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 8)

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

**Bottom Round**

all ground

**OR**

some roasts: How many? \_\_\_\_\_  
(up to 8)

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

**BRISKET** - great for slow cooking (pot roast)

whole

**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 (\$5.25 / hanging weight)  Vacuum seal (\$5.75 / hanging weight)

Please indicate if you want to keep:

**Oxtail (1/2 per side)**

**Liver**

**Dog Bones**

**Tongue**

**Heart**

Additional Notes: \_\_\_\_\_

\_\_\_\_\_