



Lehigh Valley Meats Cutting Instructions



Retail Ready Beef

Customer Name: _____ Phone: _____

Farmer: _____ Email: _____

Whole Animal Only

Weight: _____

Front Quarter

Chuck:

- Roasts Yes / No
- Steaks Yes / No
- Flat Iron Steaks Yes / No

Arm:

- Roasts Yes / No
- Steaks Yes / No
- Grind

Rib:

- Steaks Bone in *or* Boneless

Brisket:

- Roasts
- Whole
- Grind

Short Ribs:

- Yes *or* Grind

Skirt Steak and Flank Steak:

- Yes *or* Grind

Fore Shank / Hind Shank:

- Cross Cut Shanks *or* Grind

Hind Quarter:

Sirloin Tip:

- Roasts Yes / No
- Chip Steak

Top Round:

- Roasts Yes / No
- London Broil Yes / No

Bottom / Eye Round:

- Roasts Yes / No
- Stew Meat Yes / No
- Grind *or* Chipsteak



Lehigh Valley Meats Cutting Instructions

Retail Ready Beef

Sirloin:

Steaks:

- Top Sirloin Steaks (boneless)
- Petite Sirloin steaks
- Tri Tip

Short Loin:

Steaks:

- T-Bone & Porterhouse OR
- NY Strip
- Filets thickness and inches _____

Roast Size: 2-3 lb. 3-4 lb.

Steak Thickness: $\frac{3}{4}$ 1 1 $\frac{1}{4}$ 1 $\frac{1}{2}$

Offal: Tail Liver

Amount of Stew meat : _____

Ground Beef: 1 lb. 2 lb. 5 lb.

Patties: _____ lb.

4oz patty or 6oz patty