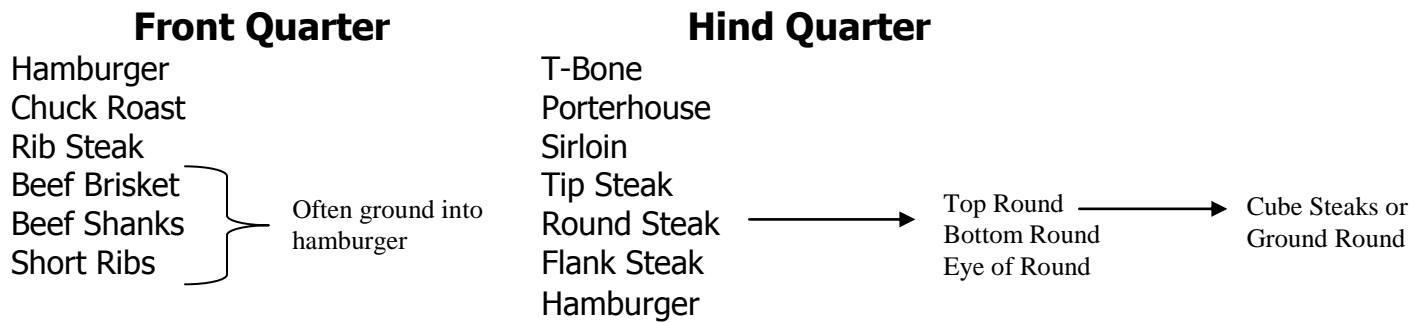




I have been asked by several customers to place on the website a simplified explanation of beef cuts and cutting orders. Let's start with what I call the "Old Way" or basic cuts of beef:



These were the basic cuts that the majority of customers requested from a side of beef back when I cut meat for a living.

Today for many reasons (none of them wrong) beef is **merchandised** in many different cuts. Often boneless is preferred. It **MUST** be understood that many cuts are from the same area of the beef.


**EX1:** Rib Steak, Standing Rib Steak – Bone-In } **All Same Cut**  
 Rib-eye & Rib-eye Roast - Boneless

**EX2:**  
 T-Bone, Porterhouse – Bone In } **All Same Cut**  
 New York Strips, Tenderloin-Fillet mignon - Boneless

When considering your cutting order for a freezer beef, understand that you will need to choose rib steaks or rib-eyes, T-bones or New York Strips. You can't have both bone-in or boneless from the same side.

Please Note: When you have a rib-boned for rib-eyes you end up with fewer pounds of steaks than with bone-in steaks. (The meat between bones, etc goes to ground meat trimmings) I personally want every ounce of steak I can get! I would also like to mention that many nutritionists believe that cooking meat boneless may be contributing to an increase in osteoporosis. PLEASE NOTE, this is only an old farmer's opinion.

## Round Steaks

Whole Round Steak (Bone In)	
	<ol style="list-style-type: none"><li>1. Top Round – Steaks, Cube Steak, Roast</li><li>2. Bottom Round – Cube Steak, Steaks, Roast</li><li>3. Eye Round – Cube Steak, Steaks, Roast Or the best ground round you ever had!</li></ol>

Today, round steak is not as popular as it was years ago. I suggest too many that they have the top round cut into steaks and the bottom and eye made into cube steaks. There are many other cuts suggested on the beef chart that are excellent. The round will take more care when cooking.

Every cut of meat from a beef has its own unique flavor. The beef chart shows you the percentage of beef in different cuts. A beef is not all steaks!

Heart, Tongue, Liver, Ox Tail – Obviously 1 per beef

If you buy a whole beef; of course these cuts will come with the beef. When a side of beef is purchased I will not include these organ meats.

There are many other cuts of meat with many names, but they all come from basic cuts. Things like stew meat can be requested from chuck roast or from ground meat trimmings. Hamburger patties can be quick and easy meal. There will be an extra charge for patties.