

Steer)



Please use these pages to select the best cuts from your side of beef. If you have any questions about a cut or choice, don't hesitate to contact Willow City Farm @ 217-899-4562 or info@willowcityfarm.com.

What do I do?

Filling out a cut sheet does not need to be a stressful experience at all. Think of it as your way to be creative (if you want) with how much of your half of the steer you bring home. If you have never done a cut sheet before and have questions, we are here to help. Finally, if you don't want to think about special butchering and just want the most common cuts with no effort, we have provided a sample sheet that you can use as a template (by copying the same values over to your sheet) that will give you the best your cow has to offer without worry!

How does this work?

The above picture of the cow is broken down into colored and labeled regions. We have color coded each section to match. In the title of each section we have tried to provide a guideline in terms of how much meat (in lbs) may be expected from each part of the cow. That is to help you determine how you would like the cuts set up. For example, if the loin region has about 17 pounds of meat and you request 2 - 6lb roasts and 7 - 1lb packages of steaks, that's 19 pounds of meat... and the butcher will make a decision for you since they only have 17 pounds to work with.

What if I want something special?

Suppose you have a special desire for your cuts... maybe you want chunked bacon, not sliced or you don't like ham and want that entire region used for sausage... that's fine. Simply write that into the cut sheet in that section. We will check with the butcher to ensure your special requests can be fulfilled.

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Is there a "right way" for me to choose?

There is no wrong way to cut up a side of beef. We are going to offer suggestions for the best results below.

STEW MEAT AND HAMBURGER:

If you select the maximum number of roasts and/or steaks on your cut-sheet, you will still get about 60 lbs. of ground beef or stew meat. This is because there is always a lot of perfectly good meat that is unusable for roasts and steaks because it is the wrong shape or size. If you would like more hamburger or stew meat, you can make choices that will add to your total. For stew meat, specify at the end of the cut-sheet how many pounds of stew meat in a package and how many total packages. Lean pieces will be used from what would otherwise be ground into hamburger.

chuck (The chuck is a large section containing about 40 pounds of meat and bones per side.)

Chuck is often ground into hamburger, but you can also get 4 or 5 chuck and shoulder roasts, which are prized for pot roast, Italian beef, and other slow-cooking recipes. (Check out our pinterest page for some Willow City Farm favorites!) 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.

Rib (The rib yields about 15 lbs bone-in (or 10 lbs. boneless) of high quality steaks or roasts.)

This is where steakhouse "prime rib" comes from. Our ribs grade "choice or "select,' due to having less fat than "prime: If you cut the whole rib into steaks, you get about 10 steaks, 1" thick each weighing about 1% lbs. bone-in (or 1 lb. boneless). If you opt for all roasts, you can get three small roasts, two medium-sized roasts, or one ginormous roast, suitable for the Flintstone family.

Short loin & Tenderloin (This section (about 17lbs) contains the very best cuts on the beef.)

From the short loin you can get T-bone steak, Porterhouse, NY strip steak and/or filet mignon. If you want the whole tenderloin as a separate roast, you cannot get T-bones or Porterhouses, because the T-bone and Porterhouse have a piece of tenderloin on one side of the bone (like a filet mignon) and the NY strip on the other. Assuming your steaks are cut 1" thick, you will get about 10 steaks from a side. Note: if you choose T-bones and Porterhouses, you will get a small amount of extra tenderloin, because a small section of tenderloin extends beyond the short loin.

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Sirloin (The sirloin accounts for about 16 lbs of a side 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 recently popular tri-lip roast (about 2 lbs.) cut from the sirloin.

Round (The Round is a large section of beef-32 pounds or more per side.)

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.

Brisket (About 13 of meat is available for the side. It can be left whole or cut in half for smaller roasts)

The brisket is a flavorful cut that becomes tender when cooked slowly at low temperatures. The traditional cut used for corned beef, and popular as smoked barbecue.

Plate (The plate makes about 15lbs of beef, and is the other source of short ribs.)

Used for pot roasting, and the outside skirt steak, which is used for fajitas. The remainder is usually ground, as it is typically a cheap, tough, and fatty meat.

Fore and Hind Shanks (About 7lbs.)

The shank is used primarily for stews and soups; it is not usually served any other way due to it being the toughest of the cuts.

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Name:	Address:
Phone: ()	Email:
<input type="checkbox"/> Whole Beef <input type="checkbox"/> Side Beef (½)	<input type="checkbox"/> Front ¼ <input type="checkbox"/> Hind ¼ <input type="checkbox"/> Mixed ¼
<input type="checkbox"/> Delivery <input type="checkbox"/> Pickup at Butcher <input type="checkbox"/> Pickup at The Farmstand, 731 S. Durkin	

chuck (The chuck is a large section containing about 40 pounds of meat and bones per side.)

Roasts: Boneless Bone-In Roast Weight (each) : _____ 3-4lbs is standard)
 Short Ribs from Chuck: Left on the bone for slow cooking OR Ground
 Special instructions: _____

Rib (The rib yields about 15 lbs bone-in (or 10 lbs. boneless) of high quality steaks or roasts.)

Whole rib into roasts. OR Whole rib into steaks OR _____% Roast _____% Steaks
Roasts: Bone-in Roast OR Boneless Roast Weight of each Roast/package: _____
Ribeye Steak: Bone-in Ribeye OR Boneless Ribeye
 Thickness of Steaks: ¾" 1" 1 ¼" 1 ½"
 # Of Steaks _____ per package
 Special instructions: _____

Short loin & Tenderloin (This section (about 17lbs) contains the very best cuts on the beef.)

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Option 1: T - Bones and Porterhouses

Thickness of Steaks: 3/4" 1" 1 1/4" 1 1/2"

Steaks per package: _____

Option 2: Separate Tenderloin & Strip

1. Tenderloin: Whole Tenderloin Roast OR Cut into steaks (filet mignon)

If Filet Mignon: **Bacon Wrapped** **6oz** **8oz** # of Filets per package _____:

2. Strip: Whole Strip Roast OR Cut into NY Strip (aka Kansas City Strip) steaks

If NY strip steaks Thickness of Steaks: 3/4" 1" 1 1/4" 1 1/2"

Steaks per package: _____

Special instructions: _____

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Sirloin (The sirloin accounts for about 16 lbs of a side of beef.)

Grind the whole sirloin OR Cut into steaks
 Thickness of Steaks: ¾ " 1" 1 ¼" 1 ½ "
 Steaks per package: _____
 Note: separate Tri-Tip Roast first? (Y/N) _____
 Special instructions: _____

Round (The Round is a large section of beef-32 pounds or more per side.)

Eye of Round: Roast OR Ground **Rump:** Roast OR Ground
Top Round: All Ground OR Roasts Size: no more than _____ lbs. (Standard is 4 lbs.)
Bottom Round: All Ground OR Roasts Size: no more than _____ lbs. (Standard is 4 lbs.)
 Special instructions: _____

Brisket (About 13 of meat is available for the side. Can be left whole or cut in half for smaller roasts)

Whole (1/2 per side) OR Ground

Plate (The plate makes about 15lbs of beef, and is the other source of short ribs.)

Whole Skirt Steak Short Ribs Ground

Fore and Hind Shanks (About 7lbs.)

Left on the bone as "Soup Bones with Meat" OR Ground

Extras

Ground Beef Options: 1lb 2lb 5lb Custom Size: _____ # of custom pkgs: _____
Hamburger Patties ¼lb OR 1/3lb # of patties per pack: _____ # of patty pkgs: _____
 Stew Meat: _____ lbs. per pkg. _____ total pkgs.

Please indicate if you want to keep:

Tongue Oxtail (1/2 per side) Liver Dog Bones Heart
 Butcher Date: M/D/Y _____ Beef Description: _____

Deposit: HW Price: Processing Cost:

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