

-BEEF CUT OPTIONS-

THE SHOULDER

SHANK BONES-YIELD;4 PCS PER QTRTHE FOREARM CUT INTO 1-1/2" PCS FOR **SOUP BONES**
ARM ROAST-YIELD 2 PER QTR NORMALLY BONELESS AND CAN HAVE A FANCIFUL NAME-"BOLAR ROAST"

THE CHUCK,-YIELD 2-3 PCS PER QTRCAN BE BONE IN OR **BONELESS**

TOP BLADE ROAST -YIELD 1 PER QTR,IF THE CHUCK IS BONE-IN THIS IS NOT AN OPTION -VERY TENDER POT ROAST-ALSO CALLED THE BUTTER ROAST.

FLAT IRON STEAK-YIELD 1 PER QTR THE SAME CUT AS TOP BLADE AT A DIFFERENT ANGLE.

CHUCK STEAKS ,NORMALLY BONE-IN AND WILL REDUCE YOUR GOOD ROAST.

BRISKET ,-YIELD ½ SLAB PER QTRA SPECIALTY **GRILLING ITEM** THAT ALSO MAKES GOOD STEW MEAT.

HANGING TENDER,-YIELD 1 PER ½ BEEF MUSCLE FOR THE DIAPHRAGM ON THE INSIDE OF THE BEEF-COMPARE TO TENDERLOIN

RIB EYE-YIELD ABOUT 7 PCS PER QTR CAN BE BONE-IN OR MOST POPULAR. **BONELESS RIB EYE** -OTHER NAMES INCLUDE: PRIME RIB- LOIN -STANDING RIB ROAST-THIN SLICED RIB EYE -+OLDER TERMINOLOGY INCLUDES: BACK STRAP.

SHORT LOIN,-YIELD 6 PCS PER QTR FROM THIS LOIN COMES THE PORTER HOUSE- THE **T-BONE**-THE NEW YORK STRIP- THE TENDERLOIN , ALL NAMES ARE DETERMINED BY HOW THE SHORT LOIN IS CUT. MOST POPULAR IS THE T-BONE.

RIBS ,-YIELD 3 PKGS OF 2 PER QTR THESE CAN BE SHORT RIBS COMING FROM THE BONELESS RIB EYE, OR SPARE RIBS FROM FURTHER DOWN THE FLANK WHICH WOULD HAVE MORE MEAT AND FAT THAN SHORT RIBS.

FLANK ROLL OR **FLANK STEAK** THESE UNPOPULAR CUTS ARE COMPLETELY DIFFERENT. THE FLANK ROLL IS THE FATTY SLAB OFF OF THE RIBS. WHICH IS THEN ROLLED INTO A ROAST SIZED BUNDLE AND TIED, THE FLANK STEAK IS MUCH LEANER AND SOMETIMES CUT INTO A POUCH FOR STUFFING.

TOP SIRLOIN,-YIELD 6 PCS PER QTR A B/S GOOD **STEAK** NOT TO BE CONFUSED WITH THE SIRLOIN THAT COMES OUT OF THE ROUND AND IS ALMOST ALWAYS USED FOR ROASTS. THIS IS ALSO WHERE THE TRI-TIP COMES FROM , HOWEVER THIS DIMINISHES THE VALUE OF YOUR SIRLOIN.

SIRLOIN TIP -YIELD 1-2 PCS PER QTR-THE FIRST PIECE TO BE TAKEN OUT OF THE ROUND. THIS MAKES A GOOD **B/S ROAST**

INSIDE ROUND - YIELD 5# PER QTR MOSTLY USED FOR **TENDERIZED MINIT** STEAKS AND SOMETIMES FOR STEW MEAT.

EYE OF THE ROUND -YIELD 2-3# PER QTRMOSTLY USED FOR **TENDERIZED MINIT** STEAKS. AND ALSO MAKES A GOOD LEAN ROAST.

RUMP ROAST -YIELD 1-2 PCS PER QTRA LEAN GOOD **QUALITYROAST**. THIS IS ALSO WHERE THE SWISS STEAKS COME FROM.

ALL NUMBERS ARE APPROXIMATE AND THESE ARE ONLY THE MOST COMMON CUTS, KEEPING THINGS SIMPLE FOR EVERYONE.WE HAVE NO CONTROL OVER THE QUALITY OF BEEF YOU BUY.

DEERFIELD LOCKER, LLC

1270 115th St
 ALTA VISTA, IOWA 50603
 641-364-2925

BEEF ORDER

Name: _____ WT: _____

Address: _____

Phone: _____ Butcher Date _____

ROASTS	2#	3#	4#	5#	STEAKS	1/2"	3/4"	1"
ARM					RIB-EYE	b-in	b-less	
CHUCK	b-in	b-less			T-BONE			
BRISKET	whole	flat	rolled		NEW YORK			
SIRLOIN TIP					FILET-MIGNON			
INSIDE ROUND					SIRLOIN	tri	tip	
EYE ROUND					FLANK - SKIRT			
RUMP					RIBS			
SHANK BONES					JERKY			
STEW MEAT					SCRAPPLE			
					DRY BEEF			
BURGER	1#	1 1/2#	2"		CHIPPED STEAK			
PATTIES	1/4"	1/3"			BOLOGNA	SW	LEB	
SEASONED PATTIES					SUMMER SAUSAGE			
BACON CHEDDAR								
BACON BURGER PATTIES					BBQ STICKS			
					TERRIYAKI STICKS			
HEART					REGULAR STICKS			
LIVER					JALAPENO STICKS			
TONGUE								
OX TAIL					WEINERS			
					LITTLE SMOKIES			