

How to complete your cut sheet

Filling out a beef cut sheet can be confusing, even if you have done it previously, due to multiple names for the same cut and different butchers using different terminology. A beef harvests about 20% steaks, 35% roasts and 45% ground beef. Our quarter beef is cut standardly as shown below. Half and whole beef can be custom cut. The first column in the cut sheet describes the part of the beef that yields the cut. The next column is the name of the cut and there are 2 columns for instructions. If you prefer more ground beef than roasts, you can say 'YES' under grind for each roast you would like ground and draw a line through the name. The special column enables you to address steak thickness, size of roast etc. We recommend 1" for steak thickness and 2.5-4# for roasts. The either/or options such as T-bone/Porterhouse OR New York/Filets are the same piece of meat cut different ways. In this case it is basically bone-in vs bone-out. A T-Bone is basically a New York on one side of the bone and a filet on the other. On the reverse side you can see the approximate yield. This varies based on the size of the beef, steak thickness, size of roasts etc. **Please check the cuts you would like and line through any you don't want.**

Sample Beef Cut Sheet for a standard Quarter (For approximate yield see over)

Primal	Cuts	Grind?	Special
Round	London Broil	YES	
✓	Rump Roast		2.5 to 4 lbs
	Eye of Round Roast	YES	
✓	Sirloin Tip Roast		2.5 to 4 lbs
Flank ✓	Flank Steak		
✓	Skirt Steak		
Loin ✓	Tri Tip		
✓	T-bone/Porterhouse OR <u>New York/Filets</u> (circle one)		c. 1"
✓	Top Sirloin Steaks		c. 1"
Rib ✓	Bone-in Rib Steaks OR <u>Boneless Ribeye Steaks & Back Ribs</u> OR Prime Rib Roast (7-Rib or split) (circle one)		c. 1"
✓	Short Ribs		4 per pkg
Chuck ✓	Boneless Chuck Roast		2.5 to 4 lbs
✓	Flat Iron Steak		
✓	Chuck Short Ribs		
	Cross Rib Roast	YES	
✓	Stew Meat		c. 1 lb pkgs
Brisket	Brisket (Whole OR <u>Halved</u>)		Cut in 1/2
Shank ✓	Soup Shanks (Osso Bucco) Can make Beef Broth		
Ground Beef ✓	Ground Beef (amount varies by carcass weight)		c. 1 lb pkgs
Bones	Dog Bones		
Special Request	2 Steaks per package		
Offal to save	See Offal Cut Sheet		1-2 #/pack

How to complete your cut sheet

Cut	Approximate weight each	Quarter	Half	Whole
London Broil	2.5-4#	3	6	12
Rump Roast	2.5-4#	1	2	4
Eye of Round Roast	2.5-4#	1	2	4
Sirloin Tip Roast	2.5-4#	1	2	4
Flank Steak		1*	1	2
Skirt Steak		1*	1	2
Tri-Tip	2-3#	1*	1	2
T-Bone	c. 16oz each	2/3	5	10
Porterhouse	c. 16oz each	1	3	6
New York	c. 8oz each	4/5	9	18
Fillet Mignon	c.6oz each	4	8	16
Top Sirloin Steak	c.10oz each	4	8	16
Ribeye Steak	c.16oz (bone-in)	4	8	16
Short Ribs	c. 2.5# (4-pack)	2/3	5	10
Chuck Roast	2.5-4#	3	5	10
Back Ribs		1	2	4
Cross Rib Roast	2.5-4#	1	2	4
Stew Meat	c. 1# pkg	2.5	5	10
Brisket	3-4#	1	2	4
Soup Shanks		3	6	12
Ground Beef	c. 1# pkg	40	80	160

*When a half beef is split into 2 quarters, 1 quarter will receive the skirt and flank steaks and the other quarter will receive the tri-tip.

Now, if you are ordering a half or a whole beef, we hope you feel well-equipped to tackle the cut sheet on your own. If you are ordering a quarter, it will be cut as shown in the sample. If you are ordering a whole beef, you have the option to order half and half... for example half T-bone/Porterhouse and half New York/Filets. Just note that by circling both and noting under the special column.

As prepared as we hope you feel, we are always happy to help so don't hesitate to call or text us at 775-722-8323 or email VSPBeef@gmail.com

Producer: VSP Tag# _____ Harvest Date: _____

Whole Half Quarter Wt. _____ Custom Prices? Custom Labels? Yes Cust Name _____
For office use only

Beef Cut Sheet

Primal	Cuts	Grind?	Special
Round	London Broil		
	Rump Roast		
	Eye of Round Roast		
	Sirloin Tip Roast		
Flank	Flank Steak		
	Skirt Steak		
Loin	Tri Tip		
	T-bone/Porterhouse OR New York/Filets (circle one)		
	Top Sirloin Steaks		
Rib	Bone-in Rib Steaks OR Boneless Ribeye Steaks & Back Ribs OR Prime Rib Roast (circle one)		
	Short Ribs		
Chuck	Boneless Chuck Roast		
	Flat Iron Steak		4 per side
	Chuck Short Ribs		
	Cross Rib Roast		
	Stew Meat		c. 1# pkgs.
Brisket	Brisket – Halved OR Whole (Circle one)		
Shank	Soup Shanks (Osso Bucco) Can make Beef Broth		
Ground Beef	Ground Beef (amount varies by carcass weight)		c. 1# pkgs.
Bones	Dog Bones or Canoe Bones		
Special Request	Please keep and box all beef fat separately		
Offal to save	See over		

All steaks cut to 1" unless noted otherwise

Producer: VSP Tag# _____ Harvest Date: _____

Whole Half Quarter Wt. _____ Custom Prices? Custom Labels? Yes Cust Name _____
For office use only

Organ Cut Sheet

	Liver	1-2 # pkgs
	Kidney	1-2 # pkgs
	Heart	1-2 # pkgs
	Spleen	1-2 # pkgs
	Tongue	1 per pkg
	Oxtail	Sliced 1/bag
	Hanger Steak	(Whole untrimmed) 1 per pkg

Special Instructions: _____
