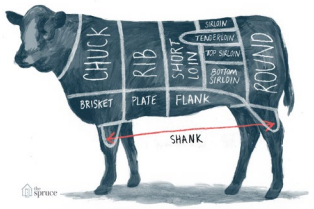
Mike's Cut Sheet

Many VSP customers are new to a butcher cut sheet! Do not worry, you are not alone. When beef is butchered, there are a lot of options.



Choosing your beef cuts can be quite a daunting task! Based on popular demand and customer history, we have put together a couple of different options. You can now choose your cuts based on your family's likes and lifestyle. If this describes your family, make this your choice… it's as easy as 1,2, 3:

1. My family is very active, and we do not have a lot of time to cook. We would like a few roasts for special occasions.
2. We love our steaks.
3. Fast meals on the go are a priority for us, and we love having ground beef in the freezer.

You will receive approximately:

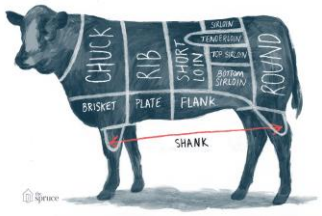
Cuts	**Notes**
New York Steak	Cut 1"
Filets – Beef Tenderloin	Cut 1"
Top Sirloin Steaks	Cut 1"
Bone-in Rib Steaks	Cut 1"
Flank Steak – Great for Fajitas or Stir-fry	Approx 1#
Skirt Steak – Great for Fajitas or Stir-fry	Approx 1 to 2#
Flat Iron Steak – Great for Fajitas or Stir-fry	Approx 1#
Tri Tip	Approx 2 to 3#
Sirloin Tip Roast	Approx 2.5 to 4#
Boneless Chuck Roast	Approx 2.5 to 4#
Cross Rib Roast	Approx 2.5 to 4#
Short Ribs	4 per pkg
Chuck Short Ribs	4 per pkg
Stew Meat	1# pkgs
Ground Beef (amount varies by carcass weight) Everything that is not on the list above will be packaged into ground beef.	1# pkgs
Soup Shanks (Osso Bucco)- Great for Beef Broth	2-4 per pkg
Dog Bones – Optional (Please circle): YES NO	3# bags

Name _____ **Whole Half (circle one)**

Harvest Date _____

Mark's Cut Sheet

Many VSP customers are new to a butcher cut sheet! Don't worry, you are not alone. When beef is butchered, there are a lot of options.



Choosing your beef cuts can be quite a daunting task! Based on popular demand and customer history, we have put together a couple of different options. You can now choose your cuts based on your family's likes and lifestyle. If this describes your family, make this your choice… it's as easy as 1,2, 3:

1. My family enjoys homecooked meals frequently.
2. We love our steaks and special occasion family gatherings.
3. The home contains an experienced cook who enjoys serving roasts and ribs.

You will receive approximately:

Cuts	**Notes**
New York Steaks	Cut 1"
Filet – Beef Tenderloin	Cut 6 oz
Top Sirloin Steaks	Cut 1"
Bone-in Rib Steaks and 3-Rib Prime Rib Roast (per half)	Cut 1"
Flank Steak – Great for Fajitas or Stirfry	Approx 1#
Skirt Steak – Great for Fajitas or Stirfry	Approx 1 to 2#
Flat Iron Steak – Great for Fajitas or Stirfry	Approx 1#
Tri Tip	Approx 2 to 3#
London Broil	Approx 2.5 to 4#
Rump Roast	Approx 2.5 to 4#
Eye of Round Roast	Approx 2.5 to 4#
Sirloin Tip Roast	Approx 2.5 to 4#
Boneless Chuck Roast	Approx 2.5 to 4#
Cross Rib Roast	Approx 2.5 to 4#
Short Ribs	4 per pkg
Chuck Short Ribs	4 per pkg
Stew Meat	1# pkgs
Brisket - Halved	Cut in Half
Soup Shanks (Osso Bucco) – Great for Beef Broth	2-4 per pkg
Ground Beef (amount varies by carcass weight)	1# pkgs
Dog Bones – Optional (Please circle): YES NO	3# bags

Name _____ Whole Half (circle one)

Harvest Date _____