

# ELMWOOD MEAT PLANT

BUTCHERY & SMOKEHOUSE



## Beef Cutting Instructions Helper

Questions we will ask when taking your cut sheet so you can prepare ahead of time

**Important: Any non-desired section or cut can be ground into hamburger. You will always receive 100% of the viable meat from your animal or portion.**

**1. How big would you like your roasts to be?**

We recommend 3–4 lb roasts.

**2. Out of the arm roast, chuck roast, and rump roast — is there any of these three you would rather have turned into hamburger, or would you like to keep them all as roasts?**

**3. How thick and how many per package works best for your steaks?**

1" thick with 2, 3, or 4 steaks per package is most common.

**4. Do you have a preference between T-bones or NY strips & filets?**

These come from the same section. The only difference is that T-bones are left on the bone, while NY strips and filets are taken off the bone and separated.

- Whole beef: you can receive both options if desired.
- Half-beef and quarter-beef: choose one preference.

**5. How would you like your brisket prepped?**

Options: leave the fat on (best for smoking), trim the fat, make into corned beef, or grind into hamburger.

- Full & half beef: If keeping, would you like it left whole (6–10 lb) or cut in half (separating the flat from the point)?
- Quarter beef: If keeping, you will receive half a brisket (either the flat or the point).

**6. Do you want to save the skirt steak?**

If yes: keep it whole, cut into tenderized fajita meat, or roll it?

**7. Do you want to keep the flank steak?**

If yes: keep it whole or slice it into regular fajita meat?

**8. How should we handle the sirloin tip?**

- Whole & half beef: We can do sirloin tip steaks and/or sirloin tip roast.
- Quarter beef: We can do sirloin tip steaks or sirloin tip roast.

**9. Do you want to receive the soup bones?**

**10. Do you want to save the ribs?**

If yes: should we save all of them or just the meatiest ones?

**11. Do you want any stew meat?**

There is a 10 lb limit per half beef (quarters may also receive up to 10 lb). You can take the full limit or any amount up to that limit. We will also ask what package size you prefer — 1 lb packages are most common.

**12. How should we prepare the top and bottom round?**

This is the section most commonly ground by customers who want to maximize hamburger. Available cut options include: round roast, round steaks, cube steaks / minute steaks, and Swiss steaks. You may mix and match multiple options.

**13. How would you like your hamburger packaged?**

We can do 1 lb, 1.5 lb, or 2 lb rolls.

**14. Would you like pre-made ground beef patties?**

Completely optional. Available for an additional \$1.75 per lb.

**15. Would you like to save any of the heart, liver, tongue, or oxtail from the animal?**

These questions help us customize the cut sheet to exactly what you and your family prefer. Feel free to have notes or answers ready when we call.

# ELMWOOD MEAT PLANT

BUTCHERY & SMOKEHOUSE

402-994-5655

144 1/2 N 4TH ST. ELMWOOD, NE

## BEEF CUTTING INSTRUCTIONS



|          |
|----------|
| NAME:    |
| ADDRESS: |
| PHONE:   |

|                 |                 |
|-----------------|-----------------|
| PRODUCER:       | CARCASS WEIGHT: |
| DATE BUTCHERED: | PORTION:        |
| ORDER #         | TAG #           |
| CONTACTED:      |                 |

| PRODUCT           |       | SIZE   | NO. TO<br>PKG |
|-------------------|-------|--------|---------------|
| ARM ROAST         |       |        |               |
| CHUCK ROAST       |       |        |               |
| CHUCK STEAK       |       |        |               |
| RIB ROAST         |       |        |               |
| PRIME RIB         |       |        |               |
| RIB STEAK         |       |        |               |
| RIBEYE STEAK      |       |        |               |
| BRISKET           |       |        |               |
| RUMP ROAST        |       |        |               |
| STRIPS AND FILETS |       |        |               |
| T-BONE            |       |        |               |
| SKIRT             |       |        |               |
| FLANK STEAK       |       |        |               |
| SIRLOIN STEAK     |       |        |               |
| SIRLOIN TIP ROAST |       |        |               |
| SIRLOIN TIP STEAK |       |        |               |
| SOUP BONES        |       |        |               |
| RIBS              |       |        |               |
| STEW MEAT         |       |        |               |
| GROUND BEEF       |       |        |               |
| BEEF PATTIES      |       |        |               |
| HEART             | LIVER | TONGUE | OXTAIL        |

|              | ROAST | STEAK | CUBE | SWISS |
|--------------|-------|-------|------|-------|
| TOP ROUND    |       |       |      |       |
| BOTTOM ROUND |       |       |      |       |

| SPECIAL INSTRUCTIONS |
|----------------------|
|                      |
|                      |
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|                      |
|                      |
|                      |

| CHARGE           | UNIT | PRICE |
|------------------|------|-------|
| SLAUGHTER        |      |       |
| #S OF PROCESSING |      |       |
| TENDERIZING      |      |       |
| SPLIT SIDE       |      |       |
| STEW MEAT        |      |       |
| 1 / PACKAGE      |      |       |
| PATTIES          |      |       |
| HEART            |      |       |
| LIVER            |      |       |
| TONGUE           |      |       |
| OXTAIL           |      |       |
| WASTE REMOVAL    |      |       |
| OTHER            |      |       |

|           |          |
|-----------|----------|
| # CRATES: | INITIAL: |
|           |          |
|           |          |
|           |          |
|           |          |
|           |          |
|           |          |
|           |          |

|               |  |
|---------------|--|
| TOTAL CRATES: |  |
| LOCATION:     |  |
| INITIALS:     |  |

|        |
|--------|
| TOTAL: |
|--------|