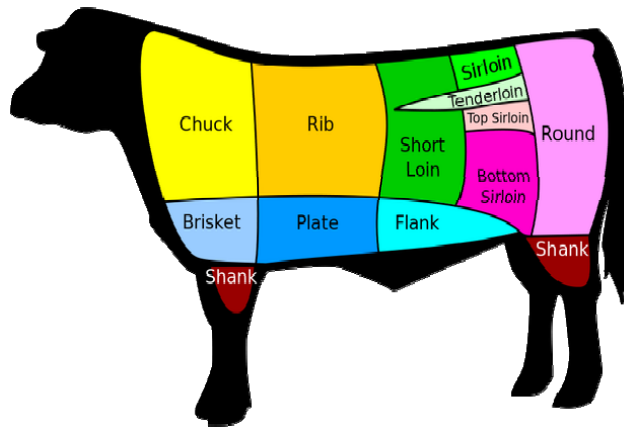


# Quarter Steer Cutting Instruction Guidelines



Selection guidelines	ENTER "X" next to your choice	Typical Package Size	BEEF CUT	SECTION ~lbs. per quarter steer
<b>1. Choose 1</b> (or choose none and add 8 lbs. to TRIM)		3/4" thick, 2 per pkg.	PORTERHOUSE + T-BONE STEAKS	SHORT LOIN 8
		3/4" thick, 2 per pkg.	NEW YORK STEAKS + Tenderloin (1) *	
<b>2. Choose 1</b> (or choose none and add 5 lbs. to TRIM)		3/4" thick, 2 per pkg.	RIB EYE STEAKS	RIB 5
<b>3. Choose up to 2</b> (or choose none and add 8 lbs. to TRIM)		2 - 4 lbs.	SIRLOIN ROASTS	SIRLOIN 8
		3/4" thick, 2 per pkg.	SIRLOIN STEAKS	
<b>4. Choose up to 2</b> (or choose none and add 15 lbs. to TRIM)		2 - 4 lbs.	RUMP ROASTS	ROUND 15
		1 lb.	STEW MEAT	
		1 lb. steaks	RESTAURANT/MINUTE STEAKS	
<b>5. Choose 1</b> (or choose none and add 20 lbs. to TRIM)		3 - 4 lbs.	CHUCK ROASTS	CHUCK 20
<b>6. Choose 1</b> (or choose none and add 3 lbs. to TRIM)		3 lbs.	BRISKET	3
<b>7. Choose up to 4</b>		1 lb	GROUND BEEF	TRIM 50
		1 lb	Ground Beef Patties	
		1 lb	Beef Sticks	
		1 lb	Beef Strips	
		1 lb	Summer Sausage (regular)	
		1 lb	Summer Sausage (garlic)	
<b>8. Choose 0 or 1 of each</b>  Each animal has only 1 heart, tongue, oxtail, so you may not get these depending upon other customer's requests.		2 - 3 lbs.	SHORT RIBS	3
		1 lb.	FLANK STEAKS	1
		2 - 3 lbs.	SOUP BONES	3
		2 lbs. each	OX TAIL	2
		1 lb. pkgs	LIVER	1
		2 lbs. each	TONGUE	2
		3 lbs. each	HEART	3
** Weights are approximate since they depend upon your selection of cuts and the size of the steer.			<b>APPROXIMATE TOTAL (LBS.) **</b>	<b>124</b>