



Customer bulk ordering package

Please carefully read the instructions below and make your selections on the beef cutting instruction sheet

If you are getting a whole beef you can choose 2 options from each row.

If you are getting half or quarter beef please choose 1 option from each row.

We've added some cut charts and images below to help you make your decisions if you are not familiar with beef.

If you need any help, feel free to reach out to us. We will be happy to help you.

The butcher will make every effort to ensure your beef is cut to your specifications.

Butcher's Guide to Oven Roast Tenderness

More Tender

- Tenderloin
- Rib/Prime Rib
- Rib Eye
- Strip Loin
- Top Sirloin
- Sirloin Tip
- Inside Round
- Outside Round
- Eye of Round

Less Tender

THE TENDER TEN
POPULAR STEAK CUTS RANKED BY TENDERNESS

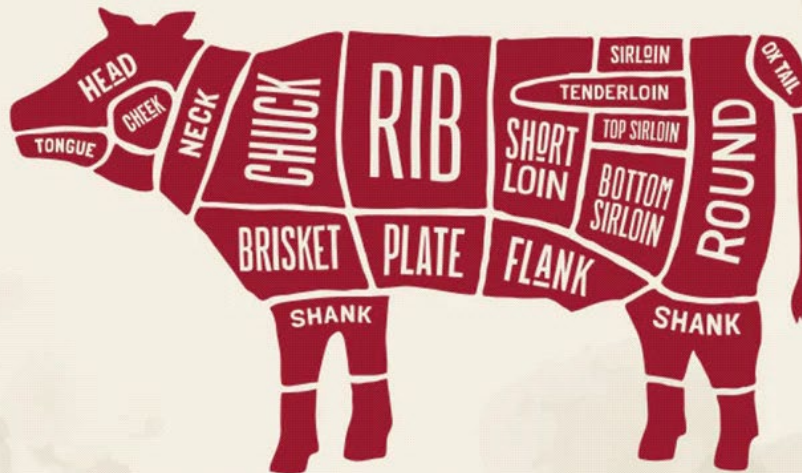
MOST TENDER					LEAST TENDER				
TENDERLOIN	CHUCK	SHORT LOIN	FLANK	ROUND	SIRLOIN	PLATE	FLANK	ROUND	PLATE
1	2	3	4	5	6	7	8	9	10
Tenderloin Steak (Filet Mignon, Chateaubriand) The most tender of all beef cuts. Tenderloin steaks are prized for their delicate, butter-like texture.	Top Blade Steak (Flat Iron) A relatively new cut from the shoulder that is well marbled yet extremely tender.	Top Loin Steak (New York Strip, Kansas City Strip) A lean, flavorful steak. Essentially a T-bone steak with the tenderloin meat removed.	Porterhouse Steak A large cut bone-in combination of both a tenderloin and a strip loin.	T-Bone Steak Very similar to a porterhouse cut, but with less of the tenderloin meat.	Ribeye Steak (Delmonico, Cowboy Steak—Bone-In) The excellent marbling of this popular cut gives it a remarkably juicy, rich flavor.	Flank Steak (London Broil—Traditional) A thin flat cut that is very flavorful but moderately tough.	Round Steak (Top Round, London Broil—Modern) The eye round, bottom round and top round of beef, corrected in a single lean cut.	Top Sirloin Steak A succulent yet lean, boneless cut, and the most tender of the economical sirloin steaks. Perfect for big steaks on a budget.	Skirt Steak Similar to a flank steak in rich flavor, but slightly tougher.

A1 STEAK SAUCE

Steak Server Training Program

THE BUTCHER'S GUIDE

• CUTS OF BEEF •



MEAT CUTS

EASYANDDELISH.COM

TENDER CUTS OF BEEF

- Top round steak
- Sirloin steak
- Top sirloin steak
- T-bone steak
- Porterhouse steak
- Tenderloin roast
- Tenderloin steak
- Ribeye steak
- Rib roast

GOOD FOR:

- Grilling
- Broiling
- Pan searing
- Roasting
- Stir frying
- Smoking
- Barbecuing

TOUGH CUTS OF BEEF

- Top round roast
- Boneless rump roast
- Tip roast
- Eye round roast
- Bottom round roast
- Shank crosscut
- Corned brisket
- Brisket
- Short ribs
- Blade roast
- Cross rib roast
- Arm pot roast

- Braising
- Stewing
- Pot roasting

Belle Vallee butcher beef cutting instructions



Farm Name : KR Farms

Farm phone number: 705-622-2731

Customer name:

FOR BUTCHER ONLY

Please circle below which size beef ordered and steak thickness/packaging size

CCIA#

Whole beef

Weight

Half beef

OTM:

Y

N

Quarter beef - Front - Hind - Equal quarter

Steak thickness

1/2"

3/4"

1"

Other:

Roast size

2-3 lbs

3-4 lbs

4-5 lbs

Hamburger pack size

1 lb

1.5 lbs

2 lbs

Stew pack size

1 lb

1.5 lbs

2 lbs

Packaging

All vacuum sealed packaging

Chuck section

Please circle or highlight which cut you would like from each row

Shank:

Steak

Hamburger

Brisket:

Flat brisket

Rolled roast

Stew

Hamburger

Cross rib:

Roast

Boneless short rib roast

Steak

Hamburger

Blade:

Roast

Boneless Steak

Bone-in Steak

Hamburger

Rib section

Prime Rib:

Prime Rib Steak

Prime Rib Roast

Boneless Ribeye/back ribs

Ribs:

2" braising ribs

Long BBQ ribs

Hamburger

Loin section

Short loin:

T-Bone steak

Striploin Steak

Sirloin:

Steak

Roast

Hamburger

Tenderloin:

Steak

Roast

Flank section

Flank Steak:

Steak

Stew

Stir-fry

Hamburger

Skirt Steak:

Steak

Hamburger

Hip/Round section

Sirloin Tip:

Steak

Roast

Hamburger

Inside Round:

Steak

Roast

Minute Steak

Hamburger

Eye of Round:

Roast

Steak

Stir-fry

Hamburger

Outside Round:

Roast

Minute Steak

Stew

Hamburger

Rump Roast:

Stew

Roast

Hamburger

Soup bones

Yes

No

Extra bones

Yes

No

Extra fat trimmings

Yes

No

Special instructions: