

Thank you for your business.

I will attempt to explain our procedure, the layout of the ticket, and the different cuts of meat.

We work on a 2 week schedule with beef so it can age. The enzymes break down some of the fibers to make it more tender. We do not feel there is much advantage after 10 days, but the 2 weeks works better for us so we don't have to cut on weekends.

We give each animal a number and the weight listed under the number is the dressed weight. That is when the animal is ready to go into the cooler. The second weight line is the weight for the part of the beef included on this ticket if it has been divided.

Special Notes are for any extra instructions that you care to give us or to ask for a cut that is not listed.

A regular cut includes rib, round, sirloin, and t-bone steak and arm, blade, chuck, rib, ramp, shoulder, and sirloin tip roasts with the rest going into hamburger. You will have approximately a third of your finished weight in steaks, a third in roasts, and a third in hamburger. You will have to have some hamburger as there are some scraps that would not be good for any other cut. Your stew and canning meat would come from the hamburger and no more than 28% of that would make very nice cubes.

Each cut of meat may have several options. Every steak or roast can be cut into hamburger, stew, or canning meat. Every steak listed can be cut into a roast. The different options for each cut are listed on the same line horizontally. Example: The Rib steak can be cut into a standing rib roast or into ribeye or delmonico steaks. The delmonico steak is the rib steak with the bone off and the ribeye is the leanest part with most of the fat removed. Example: The T-Bone steak can be cut into filet mignon and New York strip. The New York strip is the meat on one side of the t-bone and the filet is on the other. The filet is the most tender part of a beef.

The round steak can be cut into top, bottom, and eye of round roasts. This also is what we usually use to make cubed steak. We cut it into serving size pieces and put it through the tenderizer twice. There is an extra charge to cube steak.

Our hamburger patties are 4 ounce patties. This is the only size our machine makes. You may choose to ask for them by pounds or by fractions of the total amount of burger. There is an extra charge to do patties. There is also an extra charge to bone more into hamburger than the regular cut.

The stew beef is with bone. The canning meat is cut into  $1\frac{1}{2}$  2" cubes, but the boneless stew is smaller and packaged for the freezer. There is an extra charge to cut canning meat and more than 5 lb. of stew per quarter.

You will get your liver. It is packaged a couple days after the animal is slaughtered. We slice and package it in the small food trays and put it in a box in the freezer with your number on it until we do the processing.

When preparing the ticket, please mark through anything you do not want and check the cuts you want. Fill in the thickness of the steaks, the weight of the roasts, and how many servings of steak per package. Our procedure is to put only one sirloin or round steak per package.

We call you when your meat is processed to let you know it can be taken home to your freezer!

NOTE: When dividing into  $\frac{1}{4}$  of  $\frac{1}{4}$ , each quarter of the same  $\frac{1}{4}$  should have the same cutting options!