

Blessing Falls whole/half calf standard cut sheet:

If you're not familiar with the beef processing/packaging options, use this as a starting point. You can customize any way you'd like but it's nice to have something to start with.

all paper wrapped (vacuum packed is an option at extra cost)

all steaks cut in 1" thickness

T-Bone Steak (1 per pkg)

Boneless Ribeye Steak (1 per pkg)

Sirloin Steak (1 per pkg)

Seven steaks – to ground beef

Round – tenderized cutlets, 1 lb per pkg

Fajitas/Flank/Skirt (1 lb pkg)

Soup Bones (meaty, 1 to 2 lb package) - 6 pkgs max per half, 12 per whole calf

Stew Meat (1 lb package) - 6 pkgs max per half, 12 per whole calf

Chili Meat (1 lb package) - 6 pkgs max per half, 12 per whole calf

Chuck Roast (approx. 3 pounds each)

Rump Roast (approx. 3 pounds each)

Pikes Roast (approx. 3 pounds each)

Arm Roast (approx. 3 pounds each)

Brisket – boneless, cut in half so there's 2 packages per half, 4 per whole

Short Ribs - 1 to 2 lb package, 4 pkgs max per half, 8 per whole calf

Liver – 1 lb package, 4 max per half

don't keep other organs (heart, tongue, etc.)

Ground Beef (1 lb package - thin plastic sleeve, or vacuum pack at extra cost)

bags of bones, 4lbs each bag, 3 max per half/6 per whole (for bone broth in crock pot or for pet treats)