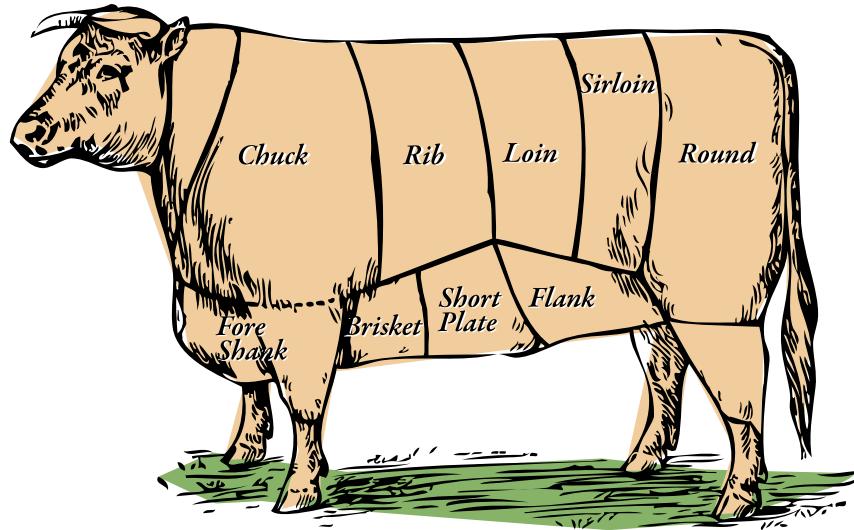
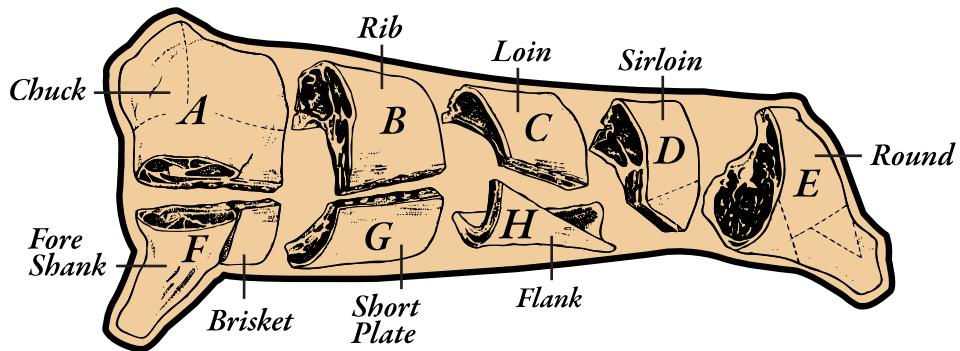


Beef Cuts



more specifically



A

- Ground Beef
- Blade Roast
- Braising Ribs
- Cross Rib Roast Bone-In
- Cross Rib Roast Boneless

B

- Rib Roast
- Rib Steak
- Rib Eye Roast
- Back Ribs
- Spencer Steak/Rib Eye Steak

C

- Tenderloin Roast/Steak
- T-Bone Steak
- Porterhouse Steak
- Striploin Steak

D

- Boneless Sirloin Steak
- Sirloin Steak
- Tenderloin

E

- Boneless Rump Roast
- Top Round Roast
- Round Steak
- Bottom Round Roast
- Eye Roast
- Ground Beef
- Minute Steak
- Sirloin Tip

F

- Ground Beef
- Shank Steak

G

- Beef for Stew
- Ground Beef

H

- Flank Steak
- Ground Beef

If you have any questions not answered by the information contained in this site, please contact us.

Dave & Stephanie Reford | [Moylinny Farm](#) 1299 ch. de la Montagne Gatineau (Aylmer), QC J9J 3S3 Canada

E-mail: reford@videotron.ca | Tel: (819) 827-3594 | Fax: (819) 827-0583 | Web: www.refordbeef.ca

Beef Cut Yield Per Steer

Approximate - Based on 569 lbs. take-home meat

Chuck - 209.5 lbs. total, which is 29% of the dressed/hanging/carcass weight

Blade Roasts and Steaks.....	33.9 lbs.
Ground Beef and Stew Meat	83.3 lbs.
Arm Pot Roasts and Steaks	35.5 lbs.
Cross Rib Pot Roast.....	25.4 lbs.
Fat and Bones.....	31.4 lbs.

Round - 155.8 lbs. total, which is 22% of the dressed/hanging/carcass weight

Top Round.....	34.6 lbs.
Bottom Round.....	31.2 lbs.
Tip.....	16.8 lbs.
Rump.....	7.8 lbs.
Ground Beef	33.4 lbs.
Fat and Bones.....	32 lbs.

Thin Cuts - 134.6 lbs. total, which is 19% of the dressed/hanging/carcass weight

Flank Steak.....	3.6 lbs.
Pastrami Squares	2.9 lbs.
Outside Skirt.....	2.2 lbs.
Inside skirt	2.5 lbs.
Boneless Brisket.....	16 lbs.
Ground Beef and Stew Meat	87.3 lbs
Fat and Bone.....	20.1 lbs.

Short Loin - 115.7 lbs. total, which is 16% of the dressed/hanging/carcass weight

Tenderloin Steak	6.8lbs
Porterhouse Steak.....	19.6 lbs.
T-bone Steak	9.8 lbs.
Strip Steak.....	15 lbs.
Sirloin Steak.....	15.3 lbs.
Ground Beef and Stew Meat	22.7 lbs.
Fat and Bone.....	26.5 lbs.

Rib - 66.6 lbs. total, which is 9% of the dressed/hanging/carcass weight

Rib Roast	23.9 lbs.
Rib Steak.....	9.2 lbs.
Short Ribs	8.6 lbs.
Ground Beef and Stew Meat	16.5 lbs.
Fat and Bone.....	8.4 lbs.

Misc. - 32.7 lbs. total, which is 5% of the dressed/hanging/carcass weight

Kidney and Hanging Tender	4.9 lbs.
Fat, Suet and Cutting Loss	27.8 lbs.

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Custom Cutting Instructions

Customer Name: _____

Phone (H) _____ (W) _____ (C) _____

Primary Cuts

Please indicate the cut you want from each section by checking the appropriate box.

- | | | | |
|--|--|--|--|
| A
<input type="checkbox"/> Ground Beef
<input type="checkbox"/> Blade Roast
<input type="checkbox"/> Braising Ribs
<input type="checkbox"/> Cross Rib Roast Bone-In
<input type="checkbox"/> Cross Rib Roast Boneless | B
<input type="checkbox"/> Rib Roast
<input type="checkbox"/> Rib Steak
<input type="checkbox"/> Rib Eye Roast
<input type="checkbox"/> Back Ribs
<input type="checkbox"/> Spencer Steak/
Rib Eye Steak | C
<input type="checkbox"/> Tenderloin Roast/Steak
<input type="checkbox"/> T-Bone Steak
<input type="checkbox"/> Porterhouse Steak
<input type="checkbox"/> Striploin Steak | D
<input type="checkbox"/> Boneless Sirloin Steak
<input type="checkbox"/> Sirloin Steak
<input type="checkbox"/> Tenderloin |
| E
<input type="checkbox"/> Boneless Rump Roast
<input type="checkbox"/> Top Round Roast
<input type="checkbox"/> Round Steak
<input type="checkbox"/> Bottom Round Roast
<input type="checkbox"/> Eye Roast
<input type="checkbox"/> Ground Beef
<input type="checkbox"/> Minute Steak
<input type="checkbox"/> Sirloin Tip | F
<input type="checkbox"/> Ground Beef
<input type="checkbox"/> Shank Steak | G
<input type="checkbox"/> Beef for Stew
<input type="checkbox"/> Ground Beef | H
<input type="checkbox"/> Flank Steak
<input type="checkbox"/> Ground Beef |
| Other
<input type="checkbox"/> Shank Bones <input type="checkbox"/> Marrow Bones <input type="checkbox"/> Tongue <input type="checkbox"/> Liver <input type="checkbox"/> Heart
<input type="checkbox"/> Suet <input type="checkbox"/> Oxtail <input type="checkbox"/> Miscellaneous _____ | | | |

Preferred Steak Thickness (1", 3/4" etc.) _____ Preferred # of Steaks Per Package _____

Preferred Ground Beef Package Weight:

1 lb. Pkg. 2 lb. Pkg. Other _____ lbs.

Preferred Roast Size (3 lbs., 5 lbs. etc.):

Preferred Stew Beef Package Weight:

1 lb. Pkg. 2 lb. Pkg. Other _____

* We will call to review
your order prior to cutting.

Additional Comments:

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