

Connolly Ranch Natural Beef

Sample Cut List - 2018

For 2018, CRNB orders will be cut and packaged into **mixed quarter-side** orders. We expect a mixed quarter-side order will include about 2-3 boxes of cuts and ground, although we will not know the actual average size and number of boxes until the steers are processed.

The cuts will be individually vacuumed packaged and labeled with the cut type and weight. Ground will be from the trim from all CRNB steers in the lot, with an estimated 15% fat ratio. Also, because we provide first year steers, they are smaller than the typical cattle that have been in a feedlot and are 1-2 years old at harvest. Therefore, our cuts will be smaller than in the store.

We **estimate** the average mixed quarter-side order weight will be about 80 pounds. We estimate the array of cuts in an order will be about 40% steaks/roasts; 35% ground; and 25% other cuts such as stew, fajita, brisket. We do not offer bones, fat, organs, and sweetbreads.

The typical individual cuts in an order are listed below, although the exact cut list for any quarter-side order will vary somewhat depending on the size the steer and butcher choice. The butcher determines the exact cuts and size to get the most useable beef.

Please remember, this is a **sample** list. The exact cuts and weights **vary** in each order and cuts of CRNB are smaller than what you can buy in stores.

Sample Cut List

- Rib-Eye Steak, bone-in
- Cross-Rib Roast
- New York or T-Bone Steak, bone-in
- Flank Steak or Tri-Tip
- London Broil, top round
- Chuck Steak/Roast, boneless
- Skirt Steak
- Flap Steak
- Flat Iron Steak
- Sirloin Tip Steak
- Eye of Round Roast
- Brisket
- Short Ribs
- Stew, Fajita meat, cut
- Ground, 1 pound package

NOTE - This is a sample cut list only and each order will vary as to size, cuts and weights depending on the steer.