



Double J Meat Packing, Inc.
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BEEF & BISON CUTTING INSTRUCTIONS

Name: _____ Phone: _____

Tag #: _____ Weight: _____

Standard Cut: Roasts are **3-4 lbs.** Steaks are cut **1"** thick and packaged **2** to a package.

If you want different sizes, enter your preferences below.

Roast Weight _____ lbs Steak Thickness _____ inches Steaks per Package _____

- Round Tip: Steak____ or Roast____ or Grind____
- Top Round: Steak____ or Roast____ or Grind____ Tenderize____
- Bottom Round: Cube Steak____ or Roast____ or Grind____
- Rump: Roast____ or Grind____
- Pikes Peak: Roast____ or Grind____
- Sirloin: Steak____ or Roast____ or Grind____
- Tri-Tip: Roast____ or Grind____
- Bavatte: Steak____ or Grind____
- Skirt Steak: Outside____ Inside____ or Grind____
- Loin: T-Bone____ **OR** New York Strips & Filets____ or Grind____
- Flank: Steak____ or Grind____ Tenderize____
- Brisket: Whole____ or Cut in Half____ or Grind____
- Rib: Bone In Rib Steak____ or Bone-In Roast____ **OR** Ribeye Steak____ or Ribeye Roast____
- Short Ribs: Yes____ or No____
- Soup Bones: Yes____ or No____
- Chuck: Bone-In Roast____ or Bone-In Steak____ **OR** Boneless Roast____ or Boneless Steak____
- Flatiron Steak: Yes____ or No____ (When choosing this you automatically get boneless chuck roasts)
- Arm: Roast____ or Grind____
- Pot: Roast____ or Grind____
- Stew Meat: 1 lb____ 1.5 lb____ 2 lb____ Grind____
- Ground Beef: 1 lb____ 1.5 lb____ 2 lb____ (Our grind is typically 90/10, please specify if you would like it different)
- Patties: Total lbs____ 1/4 lb____ 1/3 lb____ 1/2 lb____ Patties per package____
- No Organ Meat____ Liver____ Heart____ Tongue____ Dog Bones____

Special_Instructions: _____

Please note that when purchasing a split side or quarter your instructions must be the same in order to divide equally.

Average Product from a 400 lb. Half of Beef

Rounds

- **Round Tip** (knuckle) 8 to 10 lbs - steaks, roasts or grind - steaks best tenderized - boneless
- **Top Round** (inside) 9 to 11 lbs - steaks, roasts or grind - steaks best tenderized - boneless
- **Rump Roasts** - 8 to 10 lbs - roasts or grind - boneless
- **Bottom Round** - 7 to 9 lbs - steaks, roasts or grind - steaks best tenderized - boneless
- **Pikes Peak** - 5 to 6 lbs - single roast or grind - boneless

Loins

- **Top Sirloin** - 8 to 10 lbs - roasts, best as steaks - boneless
 - **Tri-Tip** - 2 lbs - roast - boneless
 - **Bavette** (new cut) - 3 to 4 lbs - grill, broil, or pan fry - boneless - best served medium rare - good for fajitas
 - **Shortloin** - 16 to 18 lbs - T-Bone and Porterhouse steaks - bone-in - with 1 to 2 lbs of Filet steaks
- OR**
- **Striploin** - 10 to 12 lbs - New York steaks - boneless - with 4 to 5 lbs of Filet (tenderloin) steaks
 - **Flank** - 1.5 lbs - steak or grind - boneless

Ribs

- **Bone-In Rib** - 15 to 17 lbs - steaks or roasts
- OR**
- **Ribeye** - 11 to 12 lbs - steaks or roasts - boneless
 - **Short Ribs** - 4 to 5 lbs - bone-in - good for BBQ - 2 inch pieces
 - **Inside Skirt** - 2 to 2.5 lbs - steaks, fajitas, grind - boneless
 - **Outside Skirt** - 1 to 2 lbs - steaks, fajitas, grind - boneless

Chuck

- **Bone-In Chuck** - 20 to 25 lbs - steaks, roasts
- OR**
- **Boneless Chuck** - 10 to 12 lbs - steaks, roast, grind -
with **Flatiron Steak** - 2 lbs. (new cut, very flavorful and tender)
 - **Arm Roast** - 7 to 8 lbs - roast, grind - roast bone-in - not available with boneless chuck roasts
 - **Pot Roast** - 7 to 8 lbs - roast, grind - roast bone-in

Stew Meat - 7 to 9 lbs

Brisket - 5 to 6 lbs - boneless - good for BBQ - whole or half

Ground Beef - 70 lbs + - 90% lean

Soup Bones - 8 to 10 lbs - marrow bones

Offal - Liver - 4 lbs Heart - cut in half

*** 1 tongue and 1 oxtail per beef