

Suggested Cuts of Beef and common ways to Cut and Package

How many people in your family? Adults _____ Kids _____

How thick do you want your steaks? $\frac{3}{4}$ inch, or _____ inch. Number per package _____

How big (pounds) do you want your roasts?

Select the cuts you want from the following:

T-bone Steak or Filet & New York Strip

(if beef is over 30 months of age your only option is Filet and NY Strip, USDA rule!)

Sirloin Steak

Round Steak or tenderized Cube Steak (40 cents per pound extra) or Swiss Steak

Sirloin Tip Steak or Roast

Rib Steak with bone

or Rib Eye (Delmonico) Steak w/o bone

or Rib Roast with bone

or Prime Rib Roast w/o bone

Chuck Steak or Roast (bone in)

Arm Roast (bone in)

Rump Roast (boneless)

Heel of Round Roast (Pikes Peak Roast, boneless)

English Roast (boneless)

How many pounds of ground beef per package? 1, 1.5, 2 (It is recommended that you have your ground beef double ground which is 15 cents per pound extra)

The following are other cuts you may select. If you do not want them some of these cuts will become ground beef.

Brisket, per half: cut whole or in half

Soup Bones, 1 lb. pkgs. (If beef is over 30 months of age then this is not available)

Stew Meat, 1, 1.5, or 2 lb. pkgs.

Short Ribs

Do you want any of the following?

Liver yes no

Heart yes no

Tongue yes no

Ox Tail yes no

Please pick up your
meat within 7 days of it
being ready!

Cordova Locker Al and Jeniece Kimminau 335 Hector, Cordova, NE
402-576-3151 Open Monday - Friday, 8 to 5, closed noon-12:30 p.m.
1ST and 3rd Sat. 8 - noon Other Sat. by app't only

When you call the Cordova Locker with your cutting instructions ask for Jeniece or Al.
Feel free to ask any questions you may have. They are very helpful.