

## **KeCo Farm Cut List**

55396 Pops Ln

Loranger, LA 70446

985-590-7503

josh4763@gmail.com

**Stew Meat and Hamburger-** If you select the maximum number of roast and or steak on your cut sheet, you will get about 60 lbs of ground meat or stew meat. This is because there is always a lot of perfectly good meat that is unusable as roast or steaks, because it is the wrong shape or size. If you would like more hamburger or stew meat, you can make choices that will add to your total. For stew meat in a package and how many total packages. Lean pieces will be used from what otherwise would be ground into hamburger.

**Chuck-** The chuck is a large section containing about 40 lbs of meat and bones per side. Chuck is often ground into hamburger, but you can also get 4 or 5 chuck and shoulder roasts, which are prized for pot roast and other slow cooking recipes. Please indicate how many roast you would like. The trim and any remaining meat will be ground. Note: about 4 lbs of "short ribs" are also in the chuck section. You can opt to keep them on the bone or have them ground.

**Rib-** The rib yields about 15 lbs bone in(or 10 lbs boneless) of high quality steaks or roasts. This is where steakhouse "prime rib" comes from. If you cut the whole rib into steaks, you get about 10 steaks, 1 ¼ inch thick, each weighing about 1 ½ lbs. bone in (or 1 lb boneless). If you opt for all roasts, two medium-sized roasts, or one roast.

**Short loin-** The short loin contains the very best cuts on the animal. From the short loin you can get T bone steaks, Porterhouse, NY Strips and filet mignon. If you want the whole tenderloin as a separate roast, you cannot get T bones or Porterhouse, because these cuts have a piece of tenderloin on one side of the bone and the NY strip on the other. Assuming your steaks are cut 1 inch thick, you will get about 10 steaks from a side. Note: if you choose T bones and porterhouses, you will get a small amount of extra tenderloin, because a small section of tenderloin extends beyond the short loin.

**Sirloin-** The sirloin accounts for about 16 lbs of a side of beef. If you opt to have the sirloin cut into steaks, you will get a variety of types of bone in steaks plus a couple of boneless. Alternatively, the option of grinding all the sirloin adds a nice flavor to the ground beef.

**Round-** The round is a large section of beef, 32 lbs or more per side. The eye of round roast is a lean, flavorful cut that is often kept as a whole roast. The bottom round can be ground into hamburger or cut into roasts for slow cooking. The top round can be ground or cut into roasts. The rump can be ground or it can be bones, rolled and tied into a rump roast.

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(Please circle and fill in the blanks of how you want your product cut)

**Chuck**

- Grind the whole chuck
- Roast
  - Bone in          How many \_\_\_\_\_          no more than \_\_\_\_\_ lbs
  - Boneless                          (up to 5)          (up to 6 lbs. Standard is 4lbs)

**Rib**

- Cut the whole rib into roast. How many \_\_\_\_\_ bone in or boneless \_\_\_\_\_
- I want all steaks
  - Bone in          Thickness \_\_\_\_\_ in          \_\_\_\_\_ per package
  - Boneless                          (standard 1 ½ in)          (up to 2)
- Some of each(specify) \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Short Loin and Tenderloin**

- Option 1: T-Bones and Porterhouses  
  
    Thickness \_\_\_\_\_ in                  \_\_\_\_\_ per package  
    (range is 1-1 ½ standard is 1in)                  (up to 2)
- Option 2: Separate Tenderloin and Strip
  - Tenderloin:
    - Whole
    - Cut into steaks                  Thickness \_\_\_\_\_          \_\_\_\_\_ per package  
    (filet mignon)                  (standard is 1 ½ in)          (1-2)
  - Strip
    - Whole (strip roast)
    - Cut into Steaks          Thickness \_\_\_\_\_ in          \_\_\_\_\_ per package  
    (NY strip steaks)          (standard is 1 in)          (up to 4)

SPECIAL INSTRUCTIONS \_\_\_\_\_

\_\_\_\_\_

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**Sirloin**

- Grind the whole sirloin
- Cut into steaks                      Thickness \_\_\_\_\_ in                      \_\_\_\_\_ per package  
(range is 1-2in)                      (up to 2)

Special Instructions: \_\_\_\_\_

**Round/Rump**

All ground

Some Steaks                      How Many \_\_\_\_\_                      Thickness \_\_\_\_\_

Some roast                      How Many \_\_\_\_\_                      Size: no more than \_\_\_\_\_ lbs  
(up to 4)                      (up to 8 lbs. Standard is 4)

**Brisket**

Whole

Ground

**Flank**

Whole

Ground

**Plate**

Whole Skirt Steak

Ground

**Shank**

Left on the bone for stewing

ground

**Stew Meat**                      \_\_\_\_\_ lbs per package                      \_\_\_\_\_ total packs

Please select any you want to keep:

**Liver**

**Dog Bones**

**Heart**(whole or sliced)

**Oxtail**