

CHOOSING YOUR CUTS OF BEEF

ROPP
Family Farm

You have made the right decision to buy locker beef right off the farm, but not quite sure how you want to get your meat cut?

We have provided 3 different examples of cutting up 1/2 a beef, to give you a better idea of what to expect when the Butcher gives you a call and what you can expect to put in your freezer!

Cuts based on a 350 Lb. half Carcass with 3-4lb. roasts & 3/4" thick steaks.

Standard Cut - 1/2 Beef

Front Quarter

Pot Roast: 7



Boneless
Chuck Roast: 4



Rump Roast: 2



Ribeye or
Rib Steak:
16 -18



Skirt Steak: 3 lbs



Flank Steak: 1



Brisket: 1



Stew Meat: 4 lbs*



Hind Quarter

Sirloin Tip Roast: 2



Sirloin Steak: 6-8



Cube Steak:
15-20 Lbs



Porterhouse
Steak: 4



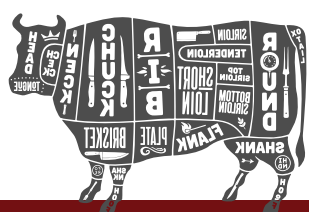
Tenderloin
Steak: 4
10 if New York are
chosen instead of
T-Bone



Top or Full Round
Steak: 6-8



Ground Burger:
60-65 Lbs



When ordering a 1/4 Beef, we offer what is called a split 1/4. This allows you to get some of the cuts from both the Front & Hind Quarters. When it is done, you will received most all of the cuts above, but in 1/2 the quantities.

We also make **Organs, Soup Bones & Dog Bones** available with your beef, based on the amount ordered.

All Steaks - 1/2 Beef

Front Quarter

Chuck Eye or Chuck
Blade Steak: 12-15



Ribeye Steak:
16-18



Flank Steak: 1



Brisket: 1**



Petite Tenderloin:



Boneless Chuck
Roast: 2 **



Stew Meat: 8 lbs*



Ground Burger:
50-55 Lbs



Hind Quarter

Sirloin Tip Steak:
6-8



Sirloin Steak: 6-8



Cube Steak:
15-20 Lbs.



Porterhouse or
New York Strip: 3-4



T-Bone Steak: 10-12



Top Round or Full
Round Steaks: 6-8



Large Pieces of
trim can be turned
into Cubed Steak.
30-50 Lbs. or Cube Steak &
35-40 Lbs of Ground Beef.

All Roasts & Burger - 1/2 Beef

Front Quarter

Pot Roast: 7



Boneless Chuck
Roast: 4



Boneless Rib
Roast: 3-4



Rump Roast: 2



Mock Tenderloin: 1

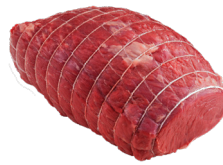


Flat Blade: 1



Hind Quarter

Sirloin Tip Roast: 2



Sirloin Roast: 2



Boneless
Rolled Roast: 5



Tenderloin
Roast: 1



Boneless Rolled
Loin Roast: 1

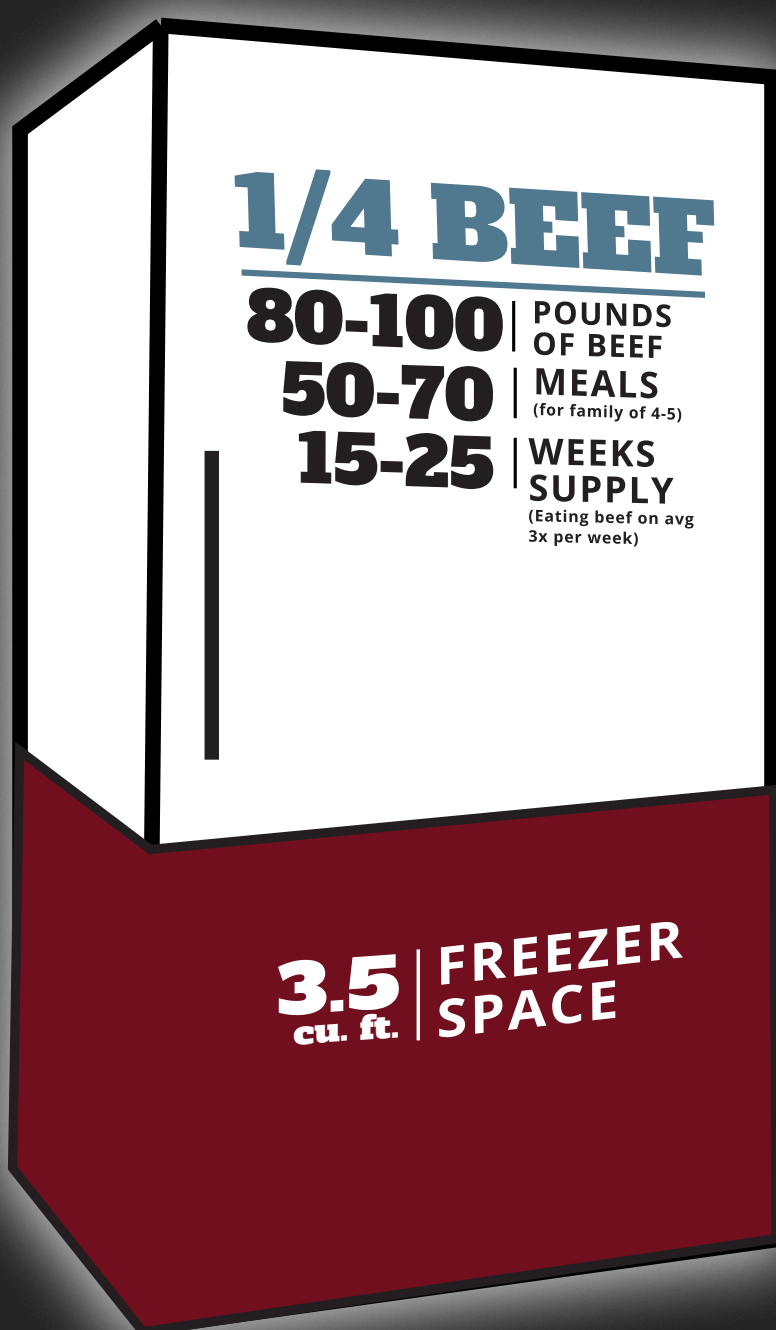


Ground Burger:
100-110 Lbs.



Are you a Steak connoisseur? Want to get the most out of our Premium Shorthorn Beef?
Instead of getting the steaks cut at 3/4" thick, ask for steaks to be cut 1 1/2" to 2" thick.
This will give you a nice **thick, juicy, tender steak** to cook up, that will not dry out on
you when using your favorite cooking method!

WHAT ENDS UP IN MY FREEZER?



1/2 BEEF

160-200 | **POUNDS OF BEEF**

8.0 cu. ft. | **FREEZER SPACE**

105-135 | **MEALS**
(for family of 4-5)

35-45 | **WEEKS SUPPLY**
(Eating beef on avg 3x per week)

WHOLE

320-400 | **POUNDS OF BEEF**

16 cu. ft. | **FREEZER SPACE**

210-270 | **MEALS**
(for family of 4-5)

70-90 | **WEEKS SUPPLY**
(Eating beef on avg 3x per week)

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541-223-2870 contact@roppfamilyfarm.com

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