



Roskom Meats

W803 Cty. Rd. S Kaukauna, WI 54130

office@roskommeats.com

920-766-1657 or 337-0332



All cuts are double-freezer wrapped, labeled and sharp frozen unless noted to vacuum seal



Please E-mail cutting instructions to: office@roskommeats.com

BEEF CUTTING INSTRUCTIONS

Whole, Half, Front Quarter, Hind Quarter, or Split Half (*circle which one*)

(Split Half=1/4 Beef-cuts from Front and Hind)

Front Quarter

(circle your choices)

Chuck Roast	2# or 3# or 4#	NONE
Arm Roast	2# or 3# or 4#	NONE
Soup Bones	Yes or No	
Rib Eye Steaks $\frac{3}{4}$ " or 1"	2, 3, or 4 per pkg	
Short Ribs	Yes or No	

Hind Quarter

T-Bone/Porterhouse Steaks(bone-in)	$\frac{3}{4}$ ", or 1" thick	2, 3, or 4 per pkg
OR (choose only one)		
Tenderloin/New York Strip(boneless)	$\frac{3}{4}$ ", or 1" thick	2, 3, or 4, per pkg

Round Steak	Regular or Tenderized Cut	$\frac{1}{2}$ " or $\frac{3}{4}$ " thick ; 1 per pkg
<i>(see beef cutting information sheet for more details- this is available from the Round Steak area only)</i>	Stew Meat	1#, 1.5#, 2#, or 3# pkg
	Cube Steak	2, 3, 4 per pkg
	Dried Beef (1#pkgs)	or Jerky (1/2# pks)
	Trim	will be put with ground beef
Rump Roast/ Rolled Rump		2#, 3# or 4# NONE
Sirloin Steak	$\frac{3}{4}$ ", or 1" thick	1 per pkg NONE

Trimming: Choose what percentage or pounds of trimmings you want in ground beef or in patties

(Examples: 2/3 hamb. & 1/3 patties OR 30# patties & rest hamb.)

Ground Beef _____ (tubes _____ or freezer wrapped _____)	1#, 1.5# or 2#,
Patties _____ (how many per pkg _____ OR 10# boxes _____)	1/3 lb. or 1/4 lb. burgers

Miscellaneous – circle if wanted:

Tongue, Heart, Liver, Suet, Oxtail, Flank Steak, Skirt Steak, Brisket (wh or cut in $\frac{1}{2}$)

Processing costs:

Butcher Fee = \$100.00 Processing Fee = \$1.12/lb (cut, wrap, freeze) Vacuum-sealed = 1.22/lb (beef $\frac{1}{4}$'s)
Tenderizing = \$1.00/lb Patties = \$0.85/lb Stew Meat = \$1.00/lb Dried Beef = \$2.25/lb Jerky = \$4.25/lb

Prices subject to change without notice.

Name _____ Phone _____

Address _____

Email: _____

Other instructions _____

Beef from (supplier/farmer name): _____