

Kraus Beef Processing Form:

For a quarter side of beef

Your Cutting and Packing Information	Circle your Preference
Arm Roast	3 Lb. OR Into Burger
Chuck Roast	3 Lb. OR Into Burger
Ribeye Steak	Thickness Per Package: ½, ¾, 1 2, 3, 4
Short Ribs	Yes or Into Burger
Soup Meat	Yes or Into Burger
Soup Bones	Yes or Into Burger
Brisket	Half or Into Burger
Stew Meat	Yes or Into Burger
Ground Beef	1 lb. pkg
Steaks Circle A or B A. T-Bone, Porter House, and Sirloin B. Strips, Filet, and Sirloin	Thickness Per Package ½, ¾, 1 2, 3, 4
Round Steak	Bone In or Burger or Tenderized
Rump Roast	Yes or Burger
Sirloin Tip Steaks	Thickness Per Package ½, ¾, 1 2, 3, 4
Misc. (first come first serve basis)	Heart, Tongue, Tail, Liver
Packaging	Vacuum Seal

You can opt to turn any of the above cuts into ground beef!

When you buy a quarter side of beef with another customer, you both are splitting the front half and the rear half; So your cutting instructions will have to be somewhat comparable. The butcher might have to make some minor adjustments to both of your cutting instructions.