

**Gore's Meat Processing, Inc.**

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# BEEF CUT SHEET



*\*All unchecked boxes will be put into ground beef*

¼ Beef     ½ Beef     Whole Beef

## Standard Cutting Instructions

<b>Steaks</b>	<b>Roasts</b>
Thickness: <u>3/4</u> " Number per pack <u>2</u>	Size of roasts: <u>3</u> LB (crockpot roasts average 3-4 lb)

### Roasts:

- Chuck roast
- Arm Roast

**FRONT QUARTER**

### Other Front Quarter Cuts:

- Short Ribs
- Brisket

### Rib:

Bone -In

- Rib Steak (Bone-In Ribeye)
- Rib Roast
- Both steaks and Roast

**OR**

Boneless

- Delmonico (Boneless Ribeye)
- Boneless Roast
- Both steaks and Roast

**HIND QUARTER**

### Loin:

Sirloin

(All Sirloins are 1 per pack)

Bone-In

T-Bone  
Porterhouse

**OR**

Boneless

New York Strip  
Filet

*\*If 30 months or older- MUS 1 check Boneless NY Strip & Filet*

### Other Hind Quarter Cuts:

- Flank Steak

### Round:

Top Round

- Steaks
- London Broil
- Cubed Steak

Bottom Round

- Cubed steak
- Bottom Round Roast

Eye Round

- Cubed steak
- Eye Round Roast

Rump Roast

Sirloin Tip

### Other:

- Stew Meat: Number of packs 5 (Average per ½ is 4-6)
- 1 lb packs     2 lb packs

Below not eligible for Ground Beef

- Soup Bones     Heart /Tongue     Liver

\*Any selections from above that were NOT checked will be used for Ground Beef

### Ground Beef:

- 1 lb bags
- 1 ½ lb bags
- 2 lb bags

Name: \_\_\_\_\_

Purchased animal from: \_\_\_\_\_

Phone #: \_\_\_\_\_

Notes: \_\_\_\_\_

Email: \_\_\_\_\_

**All Cuts Vacuum Sealed**