

K&T's Cattle Cuts

Our home-grown beef cuts come from cattle raised on our own farm right here in central Ohio. We raise Holstein and Angus cross beefers. We care for them from calves to processing. We feed them nothing but the best and give them loving care daily! They graze on our lush green pastures and are supplemented with quality grains and hay grown on our family farm! We've always loved our home-grown beef and now we'd love to share it with you!

****We sell them in quantities of whole, half, and quarter beef. Whole beef is approximately 500-700 pounds average hanging weight from a steer of 1200 pounds. A deposit of \$200 is required to hold your order. Thank You!***

We charge **\$4.5/lb hanging weight**. The price per pound is based on the hanging weight and includes all the processing costs related. You can expect approximately between 300-400 pounds of meat from a steer of 1200 pounds after all the processing.

"Not all carcasses are created equal and carcass data will vary based on breed, size, fatness level and cutting method" (Beef Research.org).

Half Side Approximately

- 75 -100 Lb of Ground Beef
- 3-4 Chuck Roast (3-5 Lb)
- 1 Whole or 2 Half Brisket
- 8-12 Ribeye Steaks (3/4" thick)
- Short Ribs (if you want them)
- Back Ribs (if you want them)
- 6-10 Filet Steaks (3/4" thick)
- 6-12 Sirloin Steaks (3/4" thick)
- 8-16 Strip Steaks (3/4" thick)
- 1 Flank Steak (3/4" thick)
- 3-5 Top Round Roast
- 3-5 Bottom Round Roast
- 1-4 Eye of Round Roast
- 1-2 Sirloin Tip Roast (if you want them)

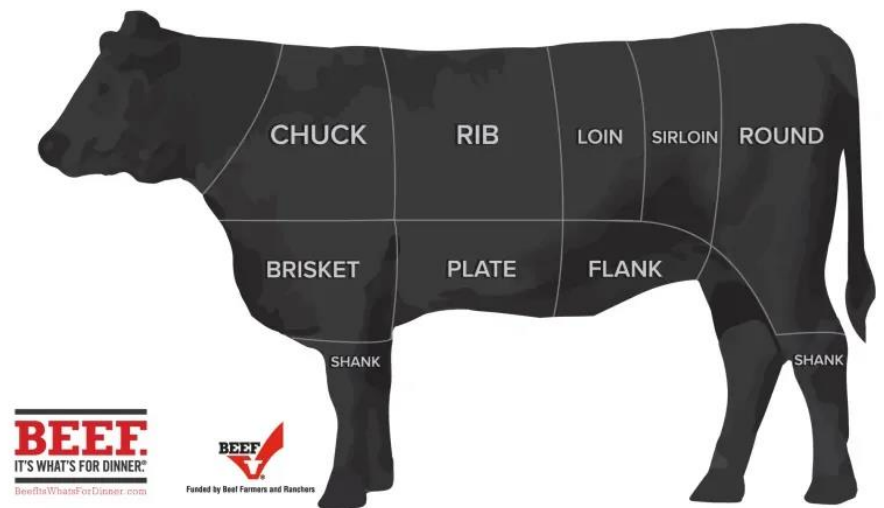


Image "Courtesy of BeefItsWhatsForDinner.com."

PLEASE COMPLETE THE FOLLOWING INFORMATION TO START TO PROCESS YOUR ORDER

Customer Name: _____ Phone Number: _____

Address for Delivery: _____

Please check how much you want to order.

<input type="checkbox"/> Whole	<input type="checkbox"/> Half	<input type="checkbox"/> Quarter
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The following cut list takes into consideration the cuts for a half side of beef.

In the case that you are ordering a quarter side, your order will include a combination of cuts for both quarters (the fore and the hind quarter). We cannot guarantee the exact cuts will be equal for each quarter.

Please put a check mark beside each cut that you desire.

Fore Quarter		Hind Quarter	
<input type="checkbox"/>	CHUCK ROAST	<input type="checkbox"/>	TENDERLOIN
<input type="checkbox"/>	BRISKET <input type="checkbox"/> Whole or <input type="checkbox"/> Half	<input type="checkbox"/>	STRIP STEAKS
<input type="checkbox"/>	RIBEYE STEAKS	<input type="checkbox"/>	SIRLOIN
<input type="checkbox"/>	BACK RIBS	<input type="checkbox"/>	SIRLOIN TIP ROAST
<input type="checkbox"/>	SHORT RIBS	<input type="checkbox"/>	FLANK STEAK
<input type="checkbox"/>	SKIRT STEAKS	<input type="checkbox"/>	TOP ROUND <input type="checkbox"/> Roast or <input type="checkbox"/> Steaks
		<input type="checkbox"/>	BOTTOM ROUND <input type="checkbox"/> Roast or <input type="checkbox"/> Steaks
		<input type="checkbox"/>	EYE OF ROUND <input type="checkbox"/> Roast or <input type="checkbox"/> Steaks
<input type="checkbox"/>	HAMBURGER (BULK) <input type="checkbox"/> 1 Lb Pack	OR	<input type="checkbox"/> 2 LB Pack

Additional Information:

- All cuts will be boneless unless specified.
- All steaks ¾" thick unless specified.
- All products vacuum sealed and boxed.
- Any products not ordered will be put into grinds.
- Hamburger or ground beef consists of any trimmings and any cut you choose to grind, or any cut not selected in the cut list that goes into grinds.
- Products will not be labeled by each. In the case of half beef, it will be labeled by the box/case.

Thank you for your purchase!

Please, write your specifications:

This will be subject to the processor's facilities.
