

Cutting instructions for BEEF

Salt Spring Abattoir

Farm of Origin			
Animal Number		Side	Both / Side1 / Side2
Customer Name			

Please indicate cuts wanted. **IF ALL CHOICES** are within the Standard column, the Standard cut rate applies. If there is any deboning the custom rate is applied to the whole carcass weight. A surcharge may apply depending on number of pieces deboned and ground.

Primal cuts only	
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Primal	Standard 1.45/lb	Standard options	Surcharge \$5/primal (max. \$30 per side)
Chuck	Chuck Steaks bone-in	Chuck Roast Boneless	Boneless stew Mince
	Cross-rib Roast bone-in	NA	Boneless stew Mince
Brisket & Plate	Whole Brisket	Half Brisket	Boneless stew Mince
	Short ribs	Strips 4-5 bones	Boneless stew Mince
Rib	Rib Steaks bone-in	Rib Roast bone-in	Boneless stew Mince
	Bone-less Ribeye Steaks	Boneless Ribeye Roast	Boneless stew Mince
Loin	T-Bone Steaks	Whole tenderloin	Boneless stew Mince
	Tenderloin	NA	NA
	Striploin Steak	NA	NA
	Top Sirloin steaks	Sirloin Roast	Boneless stew Mince
	Rump Roast	NA	Boneless stew Mince
Hip	Top Round Roast	Top Round Steak	Boneless stew Mince
	Eye of Round Roast	Eye of Round Steak	Boneless stew Mince
	Bottom Round Roast	Bottom Round Steak	Boneless stew Mince
	Sirloin Tip Roast	Sirloin Tip Steak	Boneless stew Mince
Flank & Shanks	Flank Steak	NA	Boneless stew Mince
	Sliced Shank		Boneless stew Mince
Extra trim	Boneless stew	Mince	NA
	<u>or</u> indicate proportion wanted (ex. ½ stew, ½ mince) :		

Organs	Heart	
	Liver whole	
	Liver sliced	
	Kidneys	
	Tongue	
Others	Bones	
	Suet	

Steak thickness		inches	Stew packet size		lbs
Roast size		lbs	Mince packet size		lbs

Extra notes:

