

Grass-Fed Beef Cuts from a Half of Beef



You get more flexibility in cut choice when ordering a half of beef than a quarter of beef. When purchasing a half, you guarantee that you will get the type of steaks and the thickness that you desire because you are not splitting the half with another customer. We recommend a half of beef to a family of four or five that are big eaters.

These are estimates, quantities and sizes vary depending on size of cattle.

1. Steaks (usually 2 per pkg.)

- Porterhouse (4 each, 3/4-1" thick)
- T-Bone (14-16 each, 3/4-1" thick)

OR

- Tenderloin (6-8 each, 1-1/2" thick)
- NY Strips (14-16 each, 3/4-1" thick)

2. Sirloin

- Steaks (8-10 each, 3/4" thick)

3. Ribeye/Ribsteak/Prime Rib Roasts

- Ribeye (no bone) (16-18 each)

OR

- Rib steak (bone in—most people choose this) (16-18 each)

OR

- Prime Rib Roasts

4. Pot Roasts (You will receive a mix of the following.)

- Chuck (10 roasts, 2-3/3-4lb each. Great for shredding.)
- Arm (6-8 roasts, 2-3/3-4lb each. Has little round bone in.)
- Round Steak (usually 8-10 roasts, 5/8" thick)
- Rump Roast

5. Ground

- You have the option to have short ribs (2-3 pkgs.), brisket (1 pkg.) and flank (1 pkg.). These are tougher cuts of meat and usually need marinating. Otherwise they can be put into ground. (60-80 lbs)
- You can also use some of the chuck or arm roasts for ground beef.
- Choose from 1#, 1.5# or 2# packages.

6. Stew Meat

- You can use some of the chuck or arm roasts for stew meat. (6-8 pkgs.)

7. EXTRAS

- Soup bones
- Liver
- Heart
- Tongue
- Oxtail
- Dog bones

Booth Family Farm, LLC – N5181 Pinnow Road, Delavan, WI 53115

AJ: 262.903.3494 or Kim: 262.903.8113

boothfamilyfarmwi@gmail.com

www.BoothFamilyFarmWI.com

Updated January 2023

