

# Grass-Fed Beef Cuts from a Quarter of Beef



When ordering quarter of beef (also called a split half), you are splitting half of a steer with another person. As you are well aware, no two families are alike and therefore will want to each order according to their needs and likes. To make it fair to both parties splitting the half, we leave it up to the processor to do a standard cutting order on split half; therefore there is little flexibility in cut thicknesses or amounts. We recommend a quarter of beef for a family of two to four.

IMPORTANT NOTE: There are two sets of steaks you can get with a quarter of beef, t-bones and porterhouse or NY strip and tenderloins. You cannot get all four. Once cutting instructions are in, Sorgs will pair/match each customer with those who want the same type of steaks and thickness. We do our best so that each customer gets the cuts and thickness they would like but when purchasing a quarter, we cannot guarantee. If you want to guarantee your cuts of steak, we recommend a half of beef.

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

## 1. Steaks (Standard)

- Porterhouse (2 each, packaged in pairs, 3/4" thick)
  - Rib Steak, bone-in (6-8 each, packaged in pairs)
  - Round (4 each, approx. 2-2.5 lb. each)
  - Sirloin (4 each, 3/4" thick)
  - T-Bone (7-8, packaged in pairs, 3/4" thick)
- Ask processor if you want tenderloin and NY strip steaks instead of porterhouse and T-bone steaks***

## 2. Pot Roasts

- Arm (3 roasts, approx. 2-3 lb. each. Has little round bone in.)
- Chuck (5 roasts, approx. 2.5-3 lb. each. Great for shredding.)
- Rolled Rump (2 roasts, approx. 3 lb. each)
- Sirloin Tip (1-2 roast, approx. 3-3.5 lb.)

## 3. Ribs

- Short Ribs (1 pkg., approx. 2-2.5 lb.)

## 4. Ground

- Ground Beef (approx. 40 pkgs., 1 lb. each)
- Ground meat can consist of Short Ribs, Brisket and Flank as these are tougher cuts of meat. If you get all ground of these 3 cuts, it will be approx. 40lb. If you choose to keep any of these 3 cuts whole, you will receive that much less ground.
- You can also use some of the Chuck or Arm roasts for ground and stew meat.
- Choose from 1#, 1.5# or 2# packages.

## 5. Stew Meat

- Beef Stew meat  
4 pkgs., approx. 1-1.5 lb. each

## 6. EXTRAS

- Heart
- Liver
- Meaty Soup Bones
- Oxtail
- Tongue

\*These may not all be available since splitting with other customers on the same animal.