

QUARTER beef package 100 lbs of meat

The cut amounts and weights are estimated and will vary from process to process.

CHUCK and Shoulder			
Chuck Roast	<input type="checkbox"/>	4-6 roasts	<input type="checkbox"/> or grind for ground beef
Chuck eye Steaks	<input type="checkbox"/>	2 steaks	<input type="checkbox"/> or grind for ground beef
Shoulder Roast	<input type="checkbox"/>	1 roasts	<input type="checkbox"/> or grind for ground beef
Round			
London Broil	<input type="checkbox"/>	2 roasts	<input type="checkbox"/> or grind for ground beef
Sirloin Tip Roast	<input type="checkbox"/>	1 roasts	<input type="checkbox"/> or grind for ground beef
Rump Roast OR Eye Round	<input type="checkbox"/>	Eye Round Roast	<input type="checkbox"/> or Rump Roast
Loins			
Rib Eyes Bone-In Steaks	6	1 1/4" thick	
Sirloins Bone-In Steaks	3	1" thick	On average you will get about 25 + lbs worth of ground beef. If you grind cuts you will be adding to your ground beef amount.
NYstips Bone-In Steaks	4	1 1/2" thick	
Filets	3		
Ribs			
Short Ribs or BBQ Ribs 2 packages	<input type="checkbox"/>	Short Ribs Or	<input type="checkbox"/> BBQ Ribs
Skirt Steak	<input type="checkbox"/>	1 Steaks	<input type="checkbox"/> or grind for ground beef
Others			
Brisket 1/4 of a brisket			
Stew Meat 5-8 packages	<input type="checkbox"/>	YES	<input type="checkbox"/> or grind for ground beef
Meaty Soup bone 1 package	<input type="checkbox"/>	YES	<input type="checkbox"/> or grind for ground beef
Osso Bucco/shank 2 packages	<input type="checkbox"/>	YES	<input type="checkbox"/> or grind for ground beef
Marrow bones 1 packages	<input type="checkbox"/>	YES	<input type="checkbox"/> NO
Ox Tail 1 package	<input type="checkbox"/>	YES	<input type="checkbox"/> NO
Organs			
Liver YES or NO		Heart.... Yes or NO	Tongue..... YES or NO