Packaging/processing instructions for your whole, half, or quarter

NEWGRASS FARM, LLC  
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What happens when we take your order for a quarter/half or whole beef?
When we take your deposit for a quarter/half or whole beef, we try to give you a date when it will go to the meat processor. We will call you to take your meat cut order when the animal goes to the processor. The meat will then dry-age in their coolers for 7-10 days before being cut. Dry-aging helps tenderize the meat. Cutting, packaging and freezing takes another 2-3 days, so your order will be ready for pickup about two weeks after the date the animal went to the processor. You will pick up the meat at the processor, and at that time, we ask that you pay them for processing and also write a separate check to NewGrass Farm for the beef.

If you ordered a quarter please read this. If you ordered a half, skip this paragraph:
If you ordered a quarter, what you will receive is commonly called a “split half.” Because the cuts of meat in the front half differ dramatically from the back half, we evenly divide the cuts between the two to make it a fair offering. Again, this applies only to quarter orders. If you ordered a half or whole beef, you won’t have to split the cuts.

Please don’t send this form back. It is just for you to use at home, to guide you in your decision making. We will review these cuts with you.

Choosing meat cuts, things to consider: (Asterisk* indicates most popular choice)
Some items cost extra, such as hamburger patties, and sausage.

Steaks
- How many per pack: ___1 or ___2
- Because thin steaks cook so rapidly, it’s easy to overcook them. So, we recommend that you have your steaks cut at least 1 inch thick or more.
- If you want boneless steaks be sure to specify that.
- If you would like smaller steaks (8-12 oz), especially from the sirloin, let us know, or they will be cut large (1.4-1.8 lbs)

NY strip or T-bone/Porterhouse steak thickness: _____3/4" _____1" _____1 ¼* _____1 ½
- Unfortunately, you can’t have both tenderloin fillets (fillet mignon) and T-bone/porterhouse steaks. The tenderloin is the small part of meat on a T-bone/porterhouse steak. If you want separate tenderloin fillets from your quarter of half, ask the butcher for them and for New York (NY) strip steaks. A NY Strip steak is the larger portion of meat from a T-bone/Porterhouse with the bone and tenderloin removed.

   Tenderloin: if you opt for NY Strip steaks, you can also have tenderloin, which can be cut and wrapped whole, or cut into small fillets.

Rib eye: You can have this cut as boneless ribeye or bone-in rib steaks or as a standing rib roast (with bones), or ribeye roast (without bones).
- Boneless______ or Bone-in______
- Steak thickness: ___3/4" _____1" _____1 ¼* _____1 ½
- Rib Roast ______3-4 lbs each ______5-6 lbs each

Sirloin: Choose boneless or bone-in. Specify size, as well
Boneless______ Bone-in______
Size: 8-12 oz______ 1.4-1.8 oz______
Steak thickness: ___3/4" _____1" _____1 ¼* _____1 ½
Sirloin Kabobs: # of 1 lb packs ________
Roasts:
Generally includes Chuck, Sirloin Tip, and Round (rump) roast. Can also include Rib roast.

Roast Weight
____2 lb packages
____3 lb packages*
____4 lb packages

Short Ribs:
Most people opt to grind the short ribs into ground beef. This is a shame, since braised short ribs are incredibly good. We recommend that you do a cut called an English cut if you plan to braise them. You can have them deboned which also removes some of the fat. If you like Korean style, grilled, short ribs you can have them cut Flanken style, or across the bone, at about ½ inch thick.

Grind_______ English Cut_______ Boneless_______

Ground Beef:  _____I lb packs _____1 ¼ lb. packs _____I ½ lb. packs _____2 lb. packs
Hamburger Patties _____¼ lb* or _____1/3 lb

Options for the Round:
Round steak is lean, and not quite as tender as other cuts. However there are several delicious options for the round. The round is composed of the top round and bottom round. If you would like to make steaks for London Broil, ask the butcher to cut the bottom round into steaks for this purpose.

• ______Ground beef.
• ______Stew meat: pre-cut, packaged meat cubes ready for browning for stew or chili.
• ______Top round (Rolled Rump) roast

Round steaks:
• ______cut thin ( ½ to ¾ inch thick) and tenderized for cube steak____
• ______or cut thick ( 1 ¼ or 1 ½ inch thick) for making London Broil____
• ______Stir Fry of fajitas; pre-cut, packaged strips ready for your stir-fry or fajitas
• ______Cube Steak; pre-tenderized. Use for swiss steak, or breaded steak recipes.

Brisket: This is a delicious cut for barbecue, braising or for making corned beef. Otherwise it can be ground.
Ground beef_______ or whole brisket_______

Soup bones:  _____package separately……Use for delicious soup, soup stock and stews.
Of feed to your dogs.
_____Grind into ground beef ….The meat, next to the bones is flavorful.

Check all you would like with your meat order:
____heart _____liver* _____oxtail _____tongue ____

Sausages are also available. Including, summer, garlic summer, hotdogs, beef jerky, and snack sticks. Note that some of their recipes contain MSG.

*Liver is not always available from a steer, because about 20% are rejected by the state or federal inspectors. If this happens, and you still want liver, give us a call or e-mail, and we will try to get you some liver, free of charge.