



Phone: (707) 795-8402

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### Beef Cutting Instructions

This sheet is only meant to help guide you through the cutting process, but **does not act as your finalized set of cutting instructions**. In order to confirm your instructions, you must speak to us either over the phone or in person to avoid miscommunications and mistakes.

Check the far left "GRIND" column if you want to add the cut to ground meat. Circle choices of Roast/Steak and Number per

Package in the unshaded sections. Our Standard Cuts are indicated by a \* after the cut/packaging. For additional Lean

Ground Beef, grind leaner/tougher cuts that are indicated with a ^ after the cut. On the second page, there are additional options and a beef wholesale chart (for reference).

If you have any questions or are interested in any cuts that you do not see listed, please call us.

|               |  |                        |
|---------------|--|------------------------|
| <b>Name:</b>  |  | 1/2 OR WHOLE           |
| <b>Phone:</b> |  | <b>Hanging Weight:</b> |

|                                |                              |                         |
|--------------------------------|------------------------------|-------------------------|
| <b>Packaging:</b> (circle one) | Paper-Wrap (\$0.99/lb)       | Vacuum Seal (\$1.10/lb) |
| <b>Steak Thickness:</b>        | 3/4" (thin) OR 1" (standard) | OR 1-1/4" (thick)       |

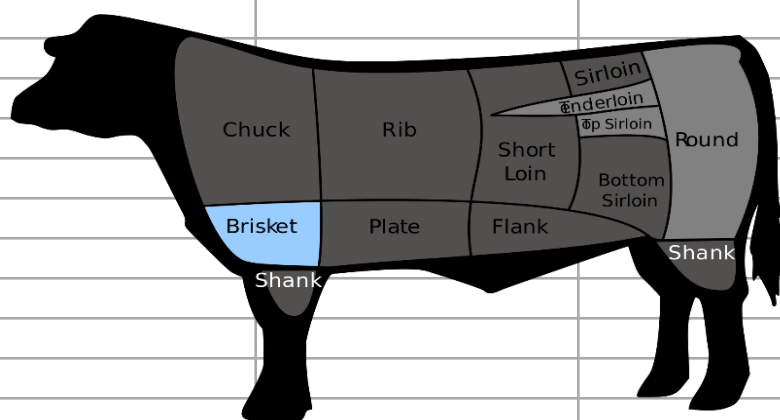
| GRIND? | CUT OF MEAT   | ROAST/STEAK? | NO. PER PACKAGE   | NOTES           |
|--------|---------------|--------------|-------------------|-----------------|
| L      | T-BONE        | Steak        | 2* OR 4           |                 |
| O      | SIRLOIN       | Steak        | 1* OR 2           |                 |
| I      | TRI TIP       | Roast        | 1                 |                 |
| N      | FILET MIGNON  | Steak        | 2* OR 4           |                 |
|        | TOP ROUND^    | Steak        | 1 - 2             |                 |
|        | LONDON BROIL^ | Roast        | 2 - 3#            |                 |
|        | BOTTOM ROUND^ | Roast        | 3 - 4#* OR 4 - 5# |                 |
|        | SWISS STEAK^  | Steak        | 2* OR 4           | Tenderized: YES |
| R      | EYE OF ROUND  | Roast*       | 3 - 4#* OR 4 - 5# |                 |
| O      |               | OR           |                   |                 |
| U      |               | Minute Steak | 2* OR 4           |                 |
| N      | RUMP^         | Roast        | 3 - 4#* OR 4 - 5# |                 |
| D      | SIRLOIN TIP   | Roast        | 3 - 4#* OR 4 - 5# |                 |
|        |               | OR           |                   |                 |
|        |               | Steak        | 2* OR 4           |                 |
|        |               | OR           |                   |                 |
|        |               | 1/2 & 1/2*   |                   |                 |
|        | CUBE STEAK^   | Steak        | 2* OR 4           | Tenderized: YES |
| C      | CHUCK         | Roast*       | 3 - 4# OR 4 - 5#* |                 |
| H      |               | OR           |                   |                 |
| U      |               | Steak        | 2* OR 4           |                 |
| C      |               | OR           |                   |                 |
| K      |               | 1/2 & 1/2    |                   |                 |
|        | CROSSRIB      | Roast        | 3 - 4#* OR 4 - 5# |                 |

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|   |                     |                              |                     |  |
|---|---------------------|------------------------------|---------------------|--|
| R | PRIME RIB           | Ribeye Steak*                | 2* OR 4             |  |
| I |                     | OR                           |                     |  |
| B |                     | Prime Rib Roast              | 5 - 6# OR 8 - 10#   |  |
|   |                     | OR                           |                     |  |
|   |                     | 1/2 & 1/2                    |                     |  |
| O | BRISKET (POT ROAST) | Fresh                        | 5 - 6#* OR 10 - 12# |  |
| T |                     | OR                           |                     |  |
| H |                     | Corned Beef (add. \$1.60/lb) | 5 - 6#              |  |
| E | FLANK               | Steak                        | 1                   |  |
| R | SKIRT               | Steak                        | 1                   |  |
|   | SHORT RIBS          | Thick-Cut (2")               | 2#* OR 4#           |  |
|   |                     | OR                           |                     |  |
|   |                     | BBQ-Cut (1/2")               | 2#* OR 4#           |  |
|   | STEW MEAT^          |                              | 1#* or 2#           |  |
|   | LEAN GROUND BEEF    |                              | 1#                  |  |
| O | KIDNEY              |                              | YES OR NO           |  |
| F | HEART               |                              | YES OR NO           |  |
| F | LIVER               |                              | YES OR NO           |  |
| A | TONGUE              |                              | YES OR NO           |  |
| L | OXTAIL              |                              | YES OR NO           |  |
|   | NECK BONES          |                              | YES OR NO           |  |
|   | BONES               |                              | YES OR NO           |  |

| ADDITIONAL OPTIONS                                    |                            |                              |
|---|----------------------------|------------------------------|
| 15# minimum per batch<br>Please call for consultation |                            |                              |
| Old Fashioned Frankfurters (3.79/lb)                  | Summer Sausage (\$3.79/lb) | Pepperoni Sticks (\$6.99/lb) |





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**Pork Cutting Instructions**

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Check the far left "GRIND" column if you want to add the cut to ground meat or sausage. Circle choices of Roast/Steak and Number per Package in the unshaded sections. Our Standard Cuts are indicated by a \* after the cut/packaging. On the second page there are sausage options and a pork wholesale chart (for reference).

If you have any questions or are interested in any cuts that you do not see listed, please call us.

|               |  |                        |
|---------------|--|------------------------|
| <b>Name:</b>  |  | 1/2 OR WHOLE           |
| <b>Phone:</b> |  | <b>Hanging Weight:</b> |

|                                |                        |                         |
|--------------------------------|------------------------|-------------------------|
| <b>Packaging:</b> (circle one) | Paper-Wrap (\$0.99/lb) | Vacuum Seal (\$1.10/lb) |
|--------------------------------|------------------------|-------------------------|

| GRIND | CUT OF MEAT       | SMOKING                          | ROAST/STEAK?                                   | NO. PER PACKAGE           | NOTES                          |  |
|-------|-------------------|----------------------------------|--|---------------------------|--------------------------------|--|
|       | LEG               | Ham* (smoked) (add. \$1.60/lb)   | Ham Roasts* OR Ham Slices                      | 1/4's OR 1/2's*<br>2 OR 3 | Smoked Hocks: Y / N            |  |
|       |                   | OR                               | Leg Roasts OR Leg Steaks                       | 1/4's OR 1/2's<br>2 OR 3  |                                |  |
|       |                   | Fresh Leg                        |  |                           |                                |  |
|       |                   |                                  |  |                           |                                |  |
|       | BELLY             | Bacon* (smoked) (add. \$1.60/lb) | Sliced Bacon* (add. \$6.00/side) OR Slab Bacon | 1#<br>1/2's OR 1/4's      |                                |  |
|       |                   | OR                               | Slab Belly                                     | 1/2's OR 1/4's            |                                |  |
|       |                   | Fresh Belly                      |  |                           |                                |  |
|       | SHOULDER (PICNIC) |                                  | Steaks OR Bone-In Roasts*                      | 2 OR 3<br>3-4#* OR 5-6#   |                                |  |
|       |                   |                                  |  |                           |                                |  |
|       | BOSTON BUTT       |                                  | Steaks OR Bone-In Roasts*                      | 2 OR 3<br>3-4#* OR 5-6#   |                                |  |
|       |                   |                                  |  |                           |                                |  |
|       | RIB (CENTER)      |                                  | Bone-in Chops                                  | 4                         | Babyback ribs = boneless chops |  |
|       | LOIN              |                                  | Bone-in Chops                                  | 4                         |                                |  |
|       | SPARERIBS         |                                  |  | 1                         |                                |  |
|       | FEET              |                                  |  | YES OR NO                 |                                |  |
|       | NECKBONES         |                                  |  | YES OR NO                 |                                |  |

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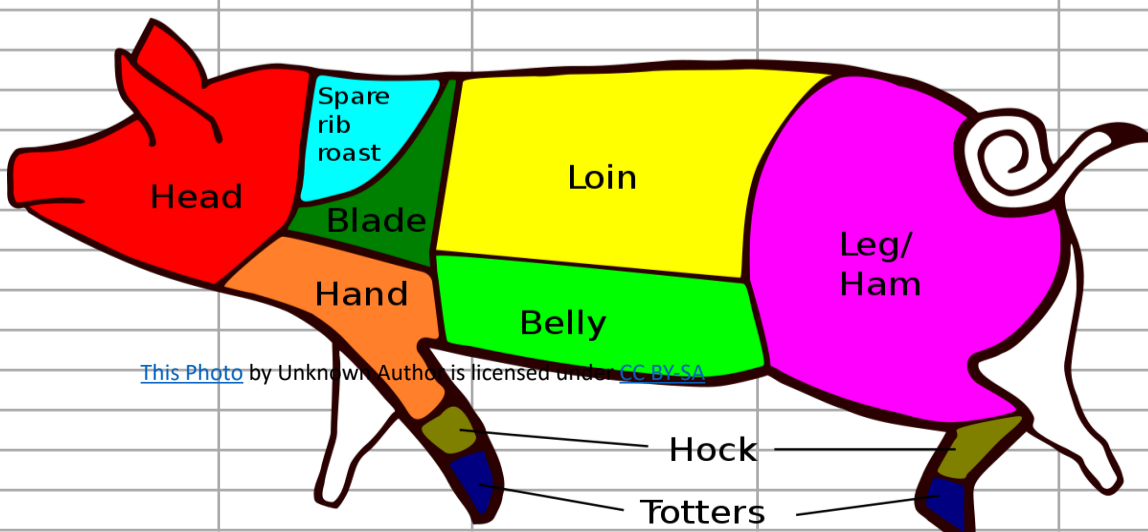
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|  |   |  |    |             |
|--|---|--|----|-------------|
|  | Plain Ground Pork OR Country Bulk (\$2.49/lb)                     |  | 1# |             |
|  | (10# complimentary for whole hog<br>5# complimentary for 1/2 hog) |  | 1# | Mild OR Hot |
|  | OR Italian Bulk (\$2.79/lb)                                       |  | 1# | Mild OR Hot |

**LINKED SAUSAGE OPTIONS**

15# minimum per type (must grind something)  
Please call for consultation.

|                           |                                 |   |  |                                |
|---------------------------|---------------------------------|---|--|--------------------------------|
| Chorizo (\$3.49/lb)       | Bratwurst (\$3.49/lb)           | Mild Italian Link (\$3.49/lb)                   | Hot Italian Link (\$3.49/lb)           | Mild Country Links (\$3.49/lb) |
| Smoked Polish (\$3.79/lb) | Smoked Chili Cheese (\$4.09/lb) | Smoked Polish w/ Jalapenos & Cheese (\$4.09/lb) | Smoked Louisiana Hot Links (\$3.79/lb) | Smoked Linguisa (\$3.79/lb)    |



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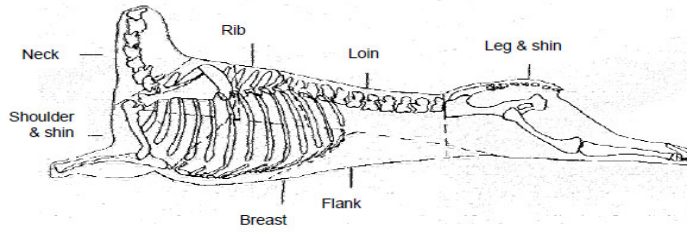


Figure 1 Dissection diagram describing the cutting guidelines for seven wholesale lamb carcass cuts (Casey, 1982).

**Lamb Cutting Instructions**

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Circle choices of Roast/Steak and Number per Package in the unshaded sections

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|              |  |                     |
|--------------|--|---------------------|
| <b>Name:</b> |  | <b>1/2 OR WHOLE</b> |
|--------------|--|---------------------|

|               |  |                        |
|---------------|--|------------------------|
| <b>Phone:</b> |  | <b>Hanging Weight:</b> |
|---------------|--|------------------------|

|                                |                        |                         |
|--------------------------------|------------------------|-------------------------|
| <b>Packaging:</b> (circle one) | Paper-Wrap (\$0.99/lb) | Vacuum Seal (\$1.10/lb) |
|                                | (\$70.00 minimum)      | (\$77.00 minimum)       |

| CUT OF MEAT | ROAST/STEAK?                       | NO. PER PACKAGE | NOTES |
|-------------|------------------------------------|-----------------|-------|
| LEG         | Bone-In Roast*                     | Half OR Whole   |       |
|             | OR                                 |                 |       |
|             | Butterflied Roast<br>(add. \$4.00) | Half OR Whole   |       |
| LOIN        | OR                                 |                 |       |
|             | Leg Steaks                         | 2               |       |
|             | Chops                              | 4               |       |
| RIB         | Rack*                              | 1               |       |
|             | OR                                 |                 |       |
| SIRLOIN     | Chops                              | 4               |       |
|             | Chops*                             | 2* OR 3         |       |
|             | OR                                 |                 |       |
| SHANKS      | Bone-In Roast                      | 1               |       |
|             | Whole (cracked)*                   | 2               |       |
| BREAST      | Whole*                             |                 |       |
|             | OR                                 |                 |       |
|             | Riblets                            |                 |       |
|             | OR                                 |                 |       |
| TRIM        | Add to Trim                        |                 |       |
|             | Stew Meat*                         | 1# OR 2#        |       |
|             | OR                                 |                 |       |
|             | Ground                             | 1# OR 2#        |       |

\*\*\*PLEASE CALL FOR LINKED SAUSAGE OPTIONS\*\*\*