



Phone: (707) 795-8402

Fax: (707) 795-0329

info@BudsCustomMeat.com

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.

Name:		1/2 OR WHOLE
Phone:		Hanging Weight:

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

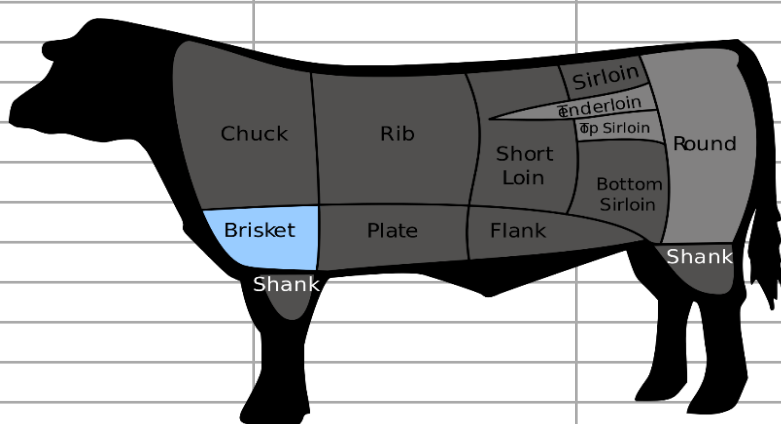
GRIND?	CUT OF MEAT	ROAST/STEAK?	NO. PER PACKAGE	NOTES
L	T-BONE	Steak	2* OR 4	
O	SIRLOIN	Steak	1* OR 2	
I	TRI TIP	Roast	1	
N	FILET MIGNON	Steak	2* OR 4	
	TOP ROUND^	Steak	1 - 2	
	LONDON BROIL^	Roast	2 - 3#	
	BOTTOM ROUND^	Roast	3 - 4#* OR 4 - 5#	
	SWISS STEAK^	Steak	2* OR 4	Tenderized: YES
R	EYE OF ROUND	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 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.

Name:		1/2 OR WHOLE
Phone:		Hanging Weight:

Packaging: (circle one)	Paper-Wrap (\$0.99/lb)	Vacuum Seal (\$1.10/lb)
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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* 2 OR 3	Smoked Hocks: Y / N	
		OR	Leg Roasts OR Leg Steaks	1/4's OR 1/2's 2 OR 3		
		Fresh Leg				
			Bacon* (smoked) (add. \$1.60/lb)	Sliced Bacon* (add. \$6.00/side) OR Slab Bacon	1# 1/2's OR 1/4's	
	BELLY	OR Fresh Belly	Slab Belly	1/2's OR 1/4's		
	SHOULDER (PICNIC)		Steaks OR Bone-In Roasts*	2 OR 3 3-4#* OR 5-6#		
		BOSTON BUTT		Steaks OR Bone-In Roasts*	2 OR 3 3-4#* OR 5-6#	
	RIB (CENTER)		Bone-in Chops	4	Babyback ribs	
	LOIN		Bone-in Chops	4	= boneless chops	
	SPARERIBS			1		
	FEET			YES OR NO		
	NECKBONES			YES OR NO		

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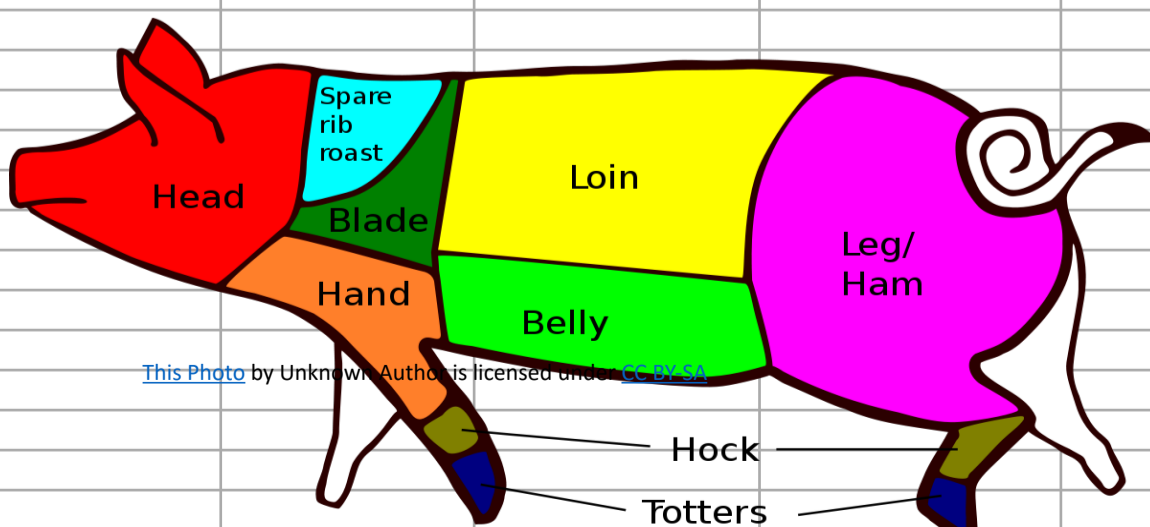
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	Plain Ground Pork OR Country Bulk (\$2.49/lb)		1#	
	(10# complimentary for whole hog 5# complimentary for 1/2 hog)		1#	Mild OR Hot
	OR Italian Bulk (\$2.79/lb)		1#	Mild OR Hot

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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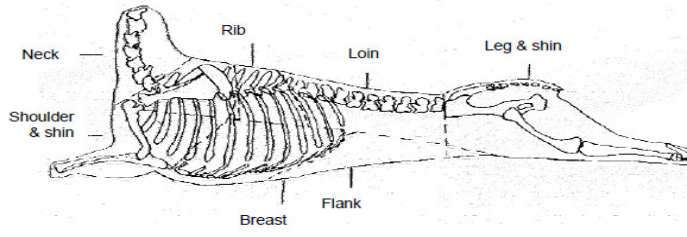


Figure 1 Dissection diagram describing the cutting guidelines for seven wholesale lamb carcass cuts (Casey, 1982).

Lamb Cutting Instructions

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miscommunications and mistakes.

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

Our Standard Cuts are indicated by a * after the cut/packageing.

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

Name:		1/2 OR WHOLE
Phone:		Hanging Weight:

Packaging: (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 (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