



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.

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

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

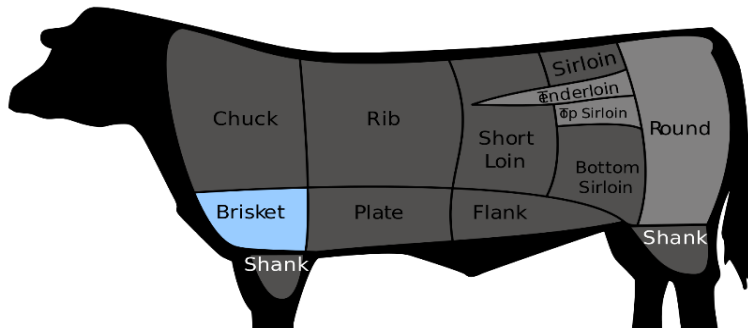
	GRIND?	CUT OF MEAT	ROAST/STEAK?	NO. PER PACKAGE	NOTES
L O I N		T-BONE/NEW YORK	Steak	2* OR 4	
		PORTERHOUSE	Steak	2	
		SIRLOIN	Steak	1* OR 2	
		TRI TIP	Roast	1	
R O U N D		FILET MIGNON	Steak	2* OR 4	
		TOP ROUND^	Steak	1 - 2	
		LONDON BROIL^	Roast	2 - 3#	
		BOTTOM ROUND^	Roast	3 - 4#* OR 4 - 5#	
		SWISS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

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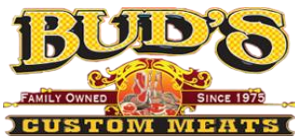
R I B	PRIME RIB	Ribeye Steak*	2* OR 4	
		OR Prime Rib Roast OR 1/2 & 1/2	5 - 6# OR 8 - 10#	
O T H E R	BRISKET (POT ROAST)	Fresh	5 - 6#* OR 10 - 12#	
		OR Corned Beef (added cost)	5 - 6#	
	FLANK	Steak	1	
	SKIRT	Steak	1	
	SHORT RIBS	Thick-Cut (2")	2#* OR 4#	
		OR BBQ-Cut (1/2")	2#* OR 4#	
	STEW MEAT^	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

ADDITIONAL OPTIONS		
15# minimum per batch Please call for consultation		
Old Fashioned Frankfurters	Summer Sausage	Pepperoni Sticks





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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/packageing. 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	Vacuum Seal
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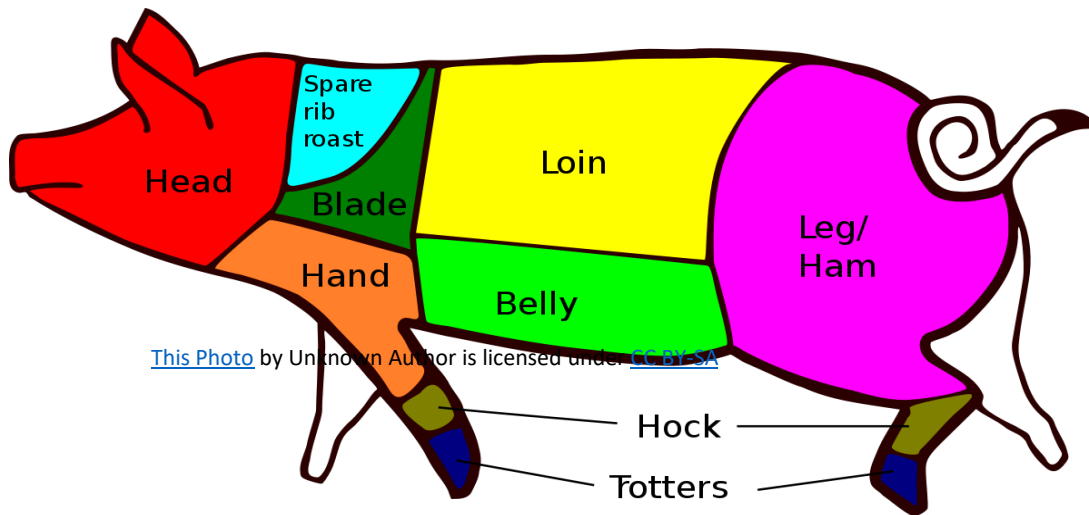
GRIND	CUT OF MEAT	SMOKING	ROAST/STEAK?	NO. PER PACKAGE	NOTES
	LEG	Ham* (smoked) (add. \$1.80/lb)	Ham Roasts* OR Ham Slices	1/4's OR 1/2's* 2 OR 3	Smoked Hocks: Y / N
		OR	Leg Roasts OR Leg Steaks	1/4's OR 1/2's 2 OR 3	
		Fresh Leg			
	BELLY	Bacon* (smoked) (add. \$1.80/lb)	Sliced Bacon* (add. \$6.00/side) OR Slab Bacon	1# 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 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 = boneless chops
	LOIN		Bone-in Chops	4	
	SPARERIBS			1	
	FEET			YES OR NO	
	NECKBONES			YES OR NO	

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

LINKED SAUSAGE OPTIONS				
15# minimum per type (must grind something) Please call for consultation.				
Chorizo	Bratwurst	Mild Italian Link	Hot Italian Link	Mild Country Links
Smoked Polish	Smoked Chili Cheese	Smoked Polish w/ Jalapenos & Cheese	Smoked Louisiana Hot Links	Smoked Linguisa



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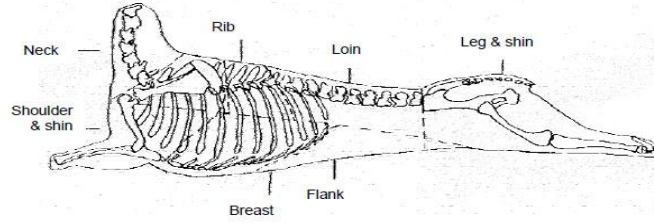


Figure 1 Dissection diagram describing the cutting guidelines for seven wholesale lamb carcass cuts (Casey, 1982).

Lamb Cutting Instructions

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

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	Vacuum Seal
	(\$80.00 minimum)	(PRICES SUBJECT TO CHANGE W/OUT NOTICE) (\$87.00 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	
	OR Leg Steaks	2	
LOIN	Chops	4	
RIB	Rack*	1	
	OR Chops	4	
SIRLOIN	Chops*	2* OR 3	
	OR Bone-In Roast	1	
SHOULDER	CHOPS* OR ROAST	2	
SHANKS	Whole (cracked)*	2	
BREAST	Whole*		
	OR Riblets		
	OR Add to Trim		
	Stew Meat*	1# OR 2#	

TRIM	OR Ground	1# OR 2#	
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*****PLEASE CALL FOR LINKED SAUSAGE OPTIONS*****