



Double J Meat Packing, Inc.  
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**BEEF & BISON CUTTING INSTRUCTIONS**

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Producer: \_\_\_\_\_ Ear Tag #: \_\_\_\_\_ Weight: \_\_\_\_\_

**Standard Cut:** Roasts are **3-4 lbs.** Steaks are cut **1"** thick and packaged **2** to a package. Please check \_\_\_\_\_

If you want different sizes, enter your preferences below. Please circle order size: 1  $\frac{3}{4}$   $\frac{1}{2}$   $\frac{1}{4}$

Roast Weight \_\_\_\_\_ lbs      Steak Thickness \_\_\_\_\_ inches      Steaks per Package \_\_\_\_\_

- Round Tip:      Steak\_\_\_\_ or      Roast\_\_\_\_ or      Grind\_\_\_\_
- Top Round:      Steak\_\_\_\_ or      Roast\_\_\_\_ or      Grind\_\_\_\_      Tenderize\_\_\_\_
- Bottom Round:      Cube Steak\_\_\_\_ or      Roast\_\_\_\_ or      Grind\_\_\_\_
- Rump:      Roast\_\_\_\_ or      Grind\_\_\_\_
- Pikes Peak:      Roast\_\_\_\_ or      Grind\_\_\_\_
- Sirloin:      Steak\_\_\_\_ or      Roast\_\_\_\_ or      Grind\_\_\_\_
- Tri-Tip:      Roast\_\_\_\_ or      Grind\_\_\_\_
- Bavatte:      Steak\_\_\_\_ or      Grind\_\_\_\_
- Skirt Steak:      Outside\_\_\_\_      Inside\_\_\_\_ or      Grind\_\_\_\_
- Loin:      T-Bone\_\_\_\_ **OR**      New York Strips & Filets\_\_\_\_ or      Grind\_\_\_\_
- Flank:      Steak\_\_\_\_ or      Grind\_\_\_\_      Tenderize\_\_\_\_
- Brisket:      Whole\_\_\_\_ or      Cut in Half\_\_\_\_ or      Grind\_\_\_\_
- Rib:      Bone In Rib Steak\_\_\_\_ or      Bone-In Roast\_\_\_\_ **OR**      Ribeye Steak\_\_\_\_ or      Ribeye Roast\_\_\_\_
- Short Ribs:      Yes\_\_\_\_ or      No\_\_\_\_
- Soup Bones:      Yes\_\_\_\_ or      No\_\_\_\_
- Chuck:      Bone-In Roast\_\_\_\_ or      Bone-In Steak\_\_\_\_ **OR**      Boneless Roast\_\_\_\_ or      Boneless Steak\_\_\_\_
- Flatiron Steak:      Yes\_\_\_\_ or      No\_\_\_\_ (When choosing this you automatically get boneless chuck roasts)
- Arm:      Roast\_\_\_\_ or      Grind\_\_\_\_
- Pot:      Roast\_\_\_\_ or      Grind\_\_\_\_
- Stew Meat:      1 lb\_\_\_\_      1.5 lb\_\_\_\_      2 lb\_\_\_\_      Grind\_\_\_\_
- Ground Beef:      1 lb\_\_\_\_      1.5 lb\_\_\_\_      2 lb\_\_\_\_ (Our grind is typically 90/10, please specify if you would like it different)
- Patties:      Total lbs\_\_\_\_      1/4 lb\_\_\_\_      1/3 lb\_\_\_\_      1/2 lb\_\_\_\_      Patties per package\_\_\_\_      No\_\_\_\_
- No Organ Meat      Liver\_\_\_\_      Heart\_\_\_\_      Tongue\_\_\_\_      Dog Bones\_\_\_\_

Special\_Instructions: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**Please note that when purchasing a split side or quarter your instructions must be the same in order to divide equally.**

## Average Product from a 400 lb. Half of Beef

### Rounds

- **Round Tip** (knuckle) 8 to 10 lbs - steaks, roasts or grind - steaks best tenderized - boneless
- **Top Round** (inside) 9 to 11 lbs - steaks, roasts or grind - steaks best tenderized - boneless
- **Rump Roasts** - 8 to 10 lbs - roasts or grind - boneless
- **Bottom Round** - 7 to 9 lbs - steaks, roasts or grind - steaks best tenderized - boneless
- **Pikes Peak** - 5 to 6 lbs - single roast or grind - boneless

### Loins

- **Top Sirloin** - 8 to 10 lbs - roasts, best as steaks - boneless
  - **Tri-Tip** - 2 lbs - roast - boneless
  - **Bavette** (new cut) - 3 to 4 lbs - grill, broil, or pan fry - boneless - best served medium rare - good for fajitas
  - **Shortloin** - 16 to 18 lbs - T-Bone and Porterhouse steaks - bone-in - with 1 to 2 lbs of Filet steaks
- OR**
- **Striploin** - 10 to 12 lbs - New York steaks - boneless - with 4 to 5 lbs of Filet (tenderloin) steaks
  - **Flank** - 1.5 lbs - steak or grind - boneless

### Ribs

- **Bone-In Rib** - 15 to 17 lbs - steaks or roasts
- OR**
- **Ribeye** - 11 to 12 lbs - steaks or roasts - boneless
  - **Short Ribs** - 4 to 5 lbs - bone-in - good for BBQ - 2 inch pieces
  - **Inside Skirt** - 2 to 2.5 lbs - steaks, fajitas, grind - boneless
  - **Outside Skirt** - 1 to 2 lbs - steaks, fajitas, grind - boneless

### Chuck

- **Bone-In Chuck** - 20 to 25 lbs - steaks, roasts
- OR**
- **Boneless Chuck** - 10 to 12 lbs - steaks, roast, grind -  
with **Flatiron Steak** - 2 lbs. (new cut, very flavorful and tender)
  - **Arm Roast** - 7 to 8 lbs - roast, grind - roast bone-in - not available with boneless chuck roasts
  - **Pot Roast** - 7 to 8 lbs - roast, grind - roast bone-in

**Stew Meat** - 7 to 9 lbs

**Brisket** - 5 to 6 lbs - boneless - good for BBQ - whole or half

**Ground Beef** - 70 lbs + - 90% lean

**Soup Bones** - 8 to 10 lbs - marrow bones

**Offal** - Liver - 4 lbs Heart - cut in half

\*\*\* 1 tongue and 1 oxtail per beef