

Grass-Fed Beef Cuts From 1/4 Steer (Split Half)



When ordering 1/4 steer (also called a split half), you are splitting a 1/2 steer with another person. As you are well aware, no two families are alike and therefore will want to each order according to their needs and likes. To make it fair to both parties splitting the 1/2, we leave it up to the processor to do a standard cutting order on split halves; therefore there is little flexibility in cut thicknesses or amounts.

***These are estimates, quantities and sizes vary depending on size of cattle.**

1. Steaks (Standard)

- Porterhouse (2 each, packaged in pairs, 3/4" thick)
- Rib Steak, bone-in (6-8 each, packaged in pairs)
- Round (4 each, approx. 2-2.5 lb. each)
- Sirloin (4 each, 3/4" thick)
- T-Bone (7-8, packaged in pairs, 3/4" thick)
- Ask processor if you want tenderloin and NY strip steaks instead of porterhouse and T- bone steaks

2. Pot Roasts

- Arm (3 roasts, approx. 2-3 lb. each. Has little round bone in.)
- Chuck (5 roasts, approx. 2.5-3 lb. each. Great for shredding.)
- Rolled Rump (2 roasts, approx. 3 lb. each)
- Sirloin Tip (1-2 roast, approx. 3-3.5 lb.)

3. Ribs

- Short Ribs (1 pkg., approx. 2-2.5 lb.)

4. Ground

- Ground Beef (approx. 40 pkgs., 1 lb. each)
- Ground meat can consist of Short Ribs, Brisket and Flank as these are tougher cuts of meat. If you get all ground of these 3 cuts, it will be approx. 40lb. If you choose to keep any of these 3 cuts whole, you will receive that much less ground.
- You can also use some of the Chuck or Arm roasts for ground and stew meat.
- Choose from 1#, 1.5# or 2# packages.

5. Stew Meat

- Beef Stew meat (4 pkgs., approx. 1-1.5 lb. each)

6. EXTRAS

- Heart
- Liver
- Meaty Soup Bones
- Oxtail
- Tongue
- These may not all be available since splitting with other customers on the same animal.