



Hells Canyon Cattle Co.

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www.hellscanyoncattle.com

Beef Cut Sheet

Whole 1/2 1/4

Hanging Weight: _____

Customer Name: _____

Grass Finished Grain Finished

Chuck (shoulder)

Roasts Steaks

Roast Size Preference:

Pettite Tenderloin Brisket

Max 3 Lbs. Max 5 Lbs.

Steak Cut Preference:

1.25" 1.50" 1.75"

Rib

Prime Rib: Roasts Steaks

Ground Beef and Stew Meat:

Short Ribs: Rib Roast Skirt

Hamburger _____ % (2 Lb Packages)

Loin

T-Bone New York

Stew Meat _____ % (1 Lb Packages)

Tenderloin: Steaks Roast

Preference of Additional Parts:

Sirloin: Steaks Roast

Heart Liver Oxtail

Round (back leg)

Tongue Soup Bones

Sirloin Tip: Roasts Steaks

Special Requests:

Top Round: Roast Steaks

Rump Roast Eye of Round Roast

Finger Steaks/Cutlets

Additional Details:

There are many options for cutting a side of beef, and some choices exclude other options. Here are our suggestions for filling out your cut sheet. If you have any trouble give us a call at 1 (208) 935-5896 and we'll help guide you. We will be sending email updates on your order through the process of finishing, aging, butchering, packaging and delivery. All meat comes vacuum-packed and frozen unless other options have been arranged. We'll fill in the hanging weight at the time of harvest and will email you the details.

Chuck steaks & roasts: The chuck (shoulder) is made up of many smaller muscles, and it provides some premium, highly flavorful steaks and roasts.

- Steaks (also known as top blade) are best when braised in the oven. They come from a lean, hard-working muscle with great flavor, but you will likely find them too chewy if grilled. They benefit from low & slow cooking, which breaks down the tougher collagen into gelatin.
- Roasts are excellent slow-cook roasts with a rich beefy flavor. As with blade steaks, they cook best with long, slow, moist heat. This makes them a great choice for a pot roast. A side of beef yields about 15 lbs of steaks or roasts, so you can choose how you would like to split them up.
- The petite tender is about a 10-oz cut, and is like a small tenderloin in shape and texture. One per side.
- Brisket is the pectoral muscle. It can be rolled & tied for a tasty slow-cook roast, otherwise it goes into ground beef.

Rib: The rib includes the prime rib and short rib plate, as well as the skirts.

- A side of beef yields two prime rib roasts of about 3 pounds each, or you can choose to cut them into rib steaks (also known as ribeye). For full side orders, you can choose to get all roast or all steaks, or if you tick both checkboxes we'll give you one roast and the rest in steaks. For half-side orders, just choose one: a prime rib roast, or rib steaks.
- The short ribs are a plate of ribs surrounded by meat. The plate can be kept whole with bone in, de-boned into a short rib roast, or cut up in different ways. You can choose either the plate, a cut option, or a short rib roast.
- The skirts are two flat muscles cut from the ribs, and cook up similarly to the flank. They are considered slightly higher quality than flank because they take up the flavor of a marinade better, and give a more tender finished beef.

Loin Steaks & Roasts: The loin is home to some of the most popular premium cuts of beef. Some cutting choices are either/or options, such as T-bone or tenderloin.

- If the short loin is cut across the vertebrae, you get T-bone steaks. Or it can be de-boned and separated into tenderloin and New York strip (striploin) steaks.
- If you choose tenderloin, you can opt for a tenderloin roast, or cut it into tenderloin steaks (filet mignon), which we would suggest getting a 2" thick cut for these premium steaks. For whole side orders, you can choose a combination of both tenderloin steak and roast.
- The sirloin can be kept whole, as a top sirloin roast, or cut into sirloin steaks.
- The flank is a long, thin cut whose fibers run lengthwise. It can be marinated and grilled to medium-rare, then sliced thinly across the grain. Otherwise it goes into ground beef. One per side.

Round steaks & roasts: The round is the back leg, and contains harder-working muscles that have lots of flavor, but less marbling. The roasts off the round are best when cooked low & slow with moist heat.

- Our recommendation is to cut the sirloin tip into steaks – they will have a bit more texture and chew than the higher-end steaks, but they're lean and have great flavor.
- The rump roast (also called the bottom round) and the eye round can be put into roasts – they are good in a slow-cooker where they will get tender with long moist heat. Otherwise leave these options unchecked and they can go into ground beef and stewing cubes.
- The top round can be kept whole as a slow-cook top round roast. Or it can be cut into top round steaks, which are best cooked as a London Broil – marinated, broiled, thin-cut across the grain, and served with herb butter. The third option is to have it cut thinly into finger Steaks or cutlets. We recommend this for sandwiches, wraps, stir-fries, tacos, and fajitas. We package them in 1-lb packets.

Options: Roast size: For most people, we recommend keeping to 3 pound roasts. You can go up to 5 pounds if you have large gatherings, or if you enjoy having plenty of leftover roast beef. Some of the smaller muscles will yield smaller roasts.

Steaks: We suggest a 1.50" steak thickness. You can go thicker for a more gourmet presentation, thinner for quick cooking times and more steaks overall. We recommend one steak per packet, so that you can thaw and cook however many you need. If you prefer, you can have them packaged in larger quantities.

Additional Parts to Include: These options are only available 1 per cow depending on preferences on who you are sharing with.

- Choose if you would prefer us to include the heart, liver or tongue.
- Oxtail is the meat and vertebrae from the tail-end of the spine.

Ground beef & stewing beef: The amount of meat available for ground beef and stewing meat depends on how many of the other cut options you choose to keep. A side of beef usually ends up with 50-80 lbs of meat available for both – whatever you don't want as stewing meat will go into ground beef.

- We recommend getting around 6 packets of stewing meat, 2 pound packages each, for a side.
- We suggest getting 1-lb packets of ground beef unless you have a large family then 2-lb packages can be ordered.

Grass Finished or Grain Finished: Make sure you understand the difference in flavor before choosing. All our cows are grass fed and pasture raised for a much healthier option than what you find in stores. Finishing on grass has many health benefits but has a bit more of a wild flavor. Our grain finished beef only get Non GMO grains that are high in sugar that produces more marbling and mild flavor you might be more accustomed to. You can read more about the relative differences on our website.

Send us your completed cut sheet:

Once you've completed your cut sheet, scan or take a photo of it, and email it to us as an attachment. The easiest way to do that is to send us a reply to the confirmation email you received when you placed your order.

If you have any trouble emailing it to us, you can always give us your cut preferences by phone at 1-208-935-5896.

Thank you for choosing us, and enjoy your delicious beef!