



Order Preference Form

What happens when we take your order?

When we take your deposit for a quarter/half or whole beef, we try to give you a date when it will go to the meat processor. We will call you to take your meat cut preferences (below) when the animal goes to the processor. The meat will then dry-age in their coolers for 7-10 days before being cut. Dry-aging helps tenderize the meat. Cutting, packaging and freezing takes another 2-3 days, so your order will be ready for pickup about two weeks after the date the animal went to the processor.

Steak Note - Unfortunately, you can't have both tenderloin fillets (fillet mignon) and T-bone/porterhouse steaks. The tenderloin is the small part of meat on a T-bone/porterhouse steak. If you want separate tenderloin fillets from your quarter of half, ask us for them and for New York (NY) strip steaks. A NY Strip steak is the larger portion of meat from a T-bone/Porterhouse with the bone and tenderloin removed.

****If you ordered a quarter cow, please read this.**

If you ordered a quarter, what you will receive is commonly called a "split half." Because, the cuts of meat in the front half differs dramatically from the back half, we evenly divide the cuts between the two to make it a fair offering. *Again, this applies only to quarter orders. If you ordered a half or whole beef, you won't have to split the cuts.*

Choosing Meat Cuts - things to consider:

(Asterisk* indicates most popular choice)

Please don't send this form back. It is just for you to use at home, to guide you in your decision making. We will review these cuts with you.

Steaks

- How many per pack: ___1 or ___ 2
- If you want boneless steaks, be sure to specify that.
- If you would like smaller steaks (8-12 oz), especially from the sirloin, let us know, or they will be cut large (1.4-1.8 lbs)

NY strip or T-bone/Porterhouse steak thickness: ___3/4" ___1" ___1 1/4* ___1 1/2
Because thin steaks cook so rapidly, it's easy to overcook them. So, we recommend that you have your steaks cut at least 1 inch thick or more.

Tenderloin: *if you opt for NY Strip steaks, you can also have tenderloin, which can be cut and wrapped whole, or cut into small fillets.*

Rib eye: *You can have this cut as boneless ribeye or bone-in rib steaks or as a standing rib roast (with bones), or ribeye roast (without bones).*

- Boneless_____ or Bone-in_____
- Steak thickness: ____ 3/4" ____ 1" ____ 1 ¼* ____ 1 ½
- Rib Roast ____ 3-4 lbs each ____ 5-6 lbs each

Sirloin: *Choose boneless or bone-in. Specify size, as well*

Boneless_____ Bone-in_____

Size: 8-12 oz_____ 1.4-1.8 oz_____

Steak thickness: ____ 3/4" ____ 1" ____ 1 ¼* ____ 1 ½

Sirloin Kabobs: # of 1 lb packs _____

Roasts:

Generally includes Chuck, Sirloin Tip, and Round (rump) roast. Can also include Rib roast.

Roast Weight ____ 2 lb packages ____ 3 lb packages* ____ 4 lb packages

Short Ribs:

Most people opt to grind the short ribs into ground beef. This is a shame, since braised short ribs are incredibly good. We recommend that you do a cut called an English cut if you plan to braise them. You can have them deboned which also removes some of the fat.

Grind_____ English Cut_____ Boneless_____

Ground Beef: ____ 1 lb packs ____ 1 ¼ lb. packs ____ 1 ½ lb. packs ____ 2 lb. packs

Options for the Round:

Round steak is lean, and not quite as tender as other cuts. However there are several delicious options for the round. The round is composed of the top round and bottom round. If you would like to make steaks for London Broil, ask the butcher to cut the bottom round into steaks for this purpose.

- _____ Ground beef.
- _____ Stew meat: pre-cut, packaged meat cubes ready for browning for stew or chili.
- _____ Top round (Rolled Rump) roast

Round steaks:

- _____ cut thin (½ to ¾ inch thick) and tenderized for cube steak_____
- _____ or cut thick (1 ¼ or 1 ½ inch thick) for making London Broil_____
- _____ Stir Fry of fajitas; pre-cut, packaged strips ready for your stir-fry or fajitas
- _____ Cube Steak; pre-tenderized. Use for swiss steak, or breaded steak recipes.

Brisket: *This is a delicious cut for barbecue, braising or for making corned beef. Otherwise it can be ground.*

Ground beef_____ or whole brisket_____

Soup bones:

___ package separately *Use for delicious soup, soup stock & stews. Or feed to your dogs.*

___ Grind into ground beef *The meat, next to the bones is flavorful.*

****Check all you would like with your meat order:**

___ heart ___ oxtail ___ tongue ___

WCC Bulk Grass-Fed Beef Package Breakdowns

	Whole Beef	Half Beef	Quarter Beef
	Price - \$3600.00 (appx 480 pounds, \$7.50 per lb.) Kitchen-ready cuts that have been deboned as much as possible, frozen and vacuum sealed for unlimited freezer storage time.	Price - \$1920.00 (appx 240 pounds, \$8.00 per lb.) Kitchen-ready cuts that have been deboned as much as possible, frozen and vacuum sealed for unlimited freezer storage time. <i>(1 year supply of beef for four.)</i>	Price - \$1020.00 (appx 120 pounds, \$8.50 per lb.) Kitchen-ready cuts that have been deboned as much as possible, frozen and vacuum sealed for unlimited freezer storage time. <i>(1 year supply of beef for two.)</i>
Hamburger	100-110 lbs (appx)	50-60 lbs (appx)	25-30 lbs (appx)
Ribeye Steaks	24 packs of 2	12 packs of 2	6 packs of 2
NY Strip Steaks	16 packs of 2	8 packs of 2	4 packs of 2
Filet Mignon	24 packs of 2	12 packs of 2	6 packs of 2
Sirloin Strip Steaks	24 packs of 2	12 packs of 2	6 packs of 2
Cube Steaks	80 steaks	40 steaks	20 steaks
Flank Steaks	12 packs	6 packs	3 packs
Philly Steaks	20 Packs	10 Packs	5 Packs
Skirt Steaks	4 packs	2 packs	1 pack
Chuck Roast	12 roasts	6 roasts	3 roasts
Shoulder roast	12 roasts	6 roasts	3 roasts
London Broil	12 roasts	6 roasts	3 roasts
Round roast	4 roasts	2 roasts	1 roast
Sirloin tip roast	4 roasts	2 roasts	1 roast
Short rib packs	20 packs	10 packs	5 packs
Boneless Stewmeat	20 packs	10 packs	5 packs
Brisket	4 packs	2 packs	1 pack
Liver packs	12 packs	6 packs	3 packs