

## **JCrossNaturalBeef.com**

### **Customer Cut Order Fact Sheet**

We use the term steakburger instead of hamburger. Our burger meat is made from high quality cuts and not scraps like hamburger. It is one of the main reasons we maintain over 90% of our customers from year to year.

We are so glad that you have chosen to order beef from us. You already know the great health benefits and incredible taste difference that you can expect from jcrossnaturalbeef.com. I will happily walk you through your cut order on the phone, but this gives you great insight.

#### **Personal Information**

Please provide us your personal information so we can contact you concerning your beef order. We also want to keep you up to date on future information, updates, and recipes.

#### **General beef order information**

All of your order comes from the same head of beef including your steakburger. A half (or side) is a physical half since halves are symmetrical as far as cuts of meat. When you order a  $\frac{1}{4}$ , we take a half and divide it up into equal halves. Steaks, burgers, roasts, and other cuts are divided equally. It is not divided by front and back of the steer. **If you do not have a partner for the other  $\frac{1}{4}$  we will match you up with someone for the other  $\frac{1}{4}$ .** We match up quarters with similar cut orders. **If you are getting  $\frac{1}{8}^{\text{th}}$**  your cuts will be limited since the beef order is divided between 8 families. Usually it is mainly steaks and steakburger cuts which are by far the most popular anyway. Even though your choices are limited, your value and quality of beef is still the same high standards, just with fewer custom choices.

#### **Steaks**

Your steaks are divided into sirloins, and T-bones. You need to pick the thickness of your steaks. The thinner the steaks, the more you get, but the quicker they will cook. Most people cut their steaks either  $\frac{3}{4}$  of an inch or 1 inch. Our family likes both. If you like your steaks rarer, go with 1 inch or cook the  $\frac{3}{4}$  on low heat.

#### **Round Steaks**

Round steaks are tenderized and flat. They are typically not for grilling, but for use in dishes like chicken fried steak or fajitas. Alisa has a great

dish she makes by putting it in a glass dish with olive oil and dry seasoning and bakes it. Top round is a better cut than bottom so if you want to try some round steaks we will do it with the top round. Probably 75% of customers want their round steaks made into steakburger. You might want to try a few and make the rest into steakburger.

### **Roasts**

There are several cuts of roasts that we divide up into Best and All. Best roasts are a higher quality of meat with less fat and sinew. They are like Pikes Peak and Arm cuts. 98% of our customers get the best roasts and the rest of the roasts are made into steakburger. 90% get their roast in the 2-3 lb which gives you more roasts.

### **Ribs**

The ribs are a personal choice. We find that 90% of our customers do not get ribs and just have the meat cut off and made into steakburger. With our cattle being extremely lean, there is not a lot of meat on the ribs. You will however get your rib steaks.

### **Brisket**

If you are from Texas or not, you know what a brisket is. It is great for smoking or baking in the oven. Our briskets are not very fat due to the leanness of our beef. Most people get the brisket. If you get  $\frac{1}{4}$  the brisket will be cut in half.

**Steakburger (because the quality of our meat is just too good to call hamburger which is the lowest quality of meat scraps ground up)**

This is what people want the most of. You can choose to get your steakburger in 1 or 2 lb packages. Weight is approximate. 9 out of 10 customers want as much steakburger as possible. You can do so much with steakburger. You can pull it out in the morning and decide that evening what you want to make.

### **Stew Meat**

Stew meat can come from the roast or other places like burger. They are cubed and are great for soups, stews, or Asian dishes. 30% of people get

3 to 5 packages of stew meat. What would not be stew meat is made into steakburger.

### **Soup Bones**

Soup bones are good for soups. They have some meat on them and provide flavor for soups. 10% of customers get soup bones.

### **Organs**

Some people like to get the organs with liver being the most popular. Less than 5% of people get some type of organs.

### **Other**

We use this area for any additional directions that might be needed.