



## White Gate's Personal Cut Instructions

### Whole Beef

*These are our personal cut choices. Feel free to use them as a guide and adjust to your own taste. Our family uses more burger and steaks than roasts.*

Chuck Roast: Chuck roast & 3/4" chuck steak, 2 per pkg: 3 1/2 lb.

Arm Roast: 3 1/2 lb.

Rump Roast: Grind for hamburger

Heel of Round Roast: Grind for hamburger

Round Roast: Ground all for hamburger

Brisket: Leave whole

Flank steak: Keep

Skirt Steak: Keep

Steaks per package: 1

Steak thickness: 1 1/4"

Ribeye Loin: Steaks

Ribeye Loin: Bone in

Ribeye Loin: Cut into steaks

Short Loin: New York Strip and Tenderloin (filet)

Tenderloin thickness: 1 1/2"

Tenderloin Tail: Cut at 4"

Sirloin: Boneless steaks

Short Ribs: Bone in

Stew meat: 1 lb. packages

Qty of stew meat: 15 lbs.

Soup Bones: grind for hamburger

Hamburger: 85% lean

Hamburger package: 1 lb.

Hamburger Patties: 1/3 lb. size

Pounds of Hamburger Patties: 50 lbs.

Specialty Products:

Beef sticks-cheese & jalapeno: 5 lb.

Beef sticks-teriyaki: 5lbs

Beef sticks-Bloody Mary: 5 lbs.

Summer sausage-original: 5 lbs.

Brisket vacuum packaged: Yes

Steaks vacuum packaged: Yes

Roasts vacuum packaged: Yes

Optional cuts vacuum packaged: Yes