



# a'MAYS'ing meats Cut Sheet

www.amaysingmeatsjohnstown.com

One of the advantages of buying a side of beef from a 'MAYS'ing meats is that you can have it custom cut to your specifications. This document is designed to allow you to choose how you want those cuts made. Download and print it out, scan and send it back to email or just answer the questions in an email. You are also welcome to call us with your cutting instructions. 740-967-1860 Thank you

## Decision 1 – How thick do you want your steaks cut?

3/4 inch       1 inch

## Decision 2 – How many steaks do you want per package?

2 per package       3 per package       \_\_\_ per package **(\$15) charge for 1 per pack.**

## Decision 3 – T-bones or New York strips and filets

The t-bone comes from the same part of the animal as the New York strip and filet. Specifically, the smaller, tenderloin part of the t-bone is where the filet comes from and the other side of the bone is where the New York strip steaks come from. (There is an extra, one time, deboning fee of \$5 if you choose the New York strip and filet.)

I want t-bone steaks       I want New York strip steaks and filets

(In case you are wondering, the porterhouse steak is just the larger end of the t-bones.)

## Decision 4 – Do you want ribeye steaks or Delmonico steaks?

A Delmonico steak is simply a ribeye steak that has been deboned. If you want this done, there is an extra, one time, deboning fee of \$5.00.

I want ribeye steaks       I want Delmonico steaks

## Decision 5 – Do you want roasts?

Slow cooked Highland roasts are sooooo good! I would recommend you include the four roasts (1 – rump, 2 – tip, 1 – heal of round) in your order. However, some people simply want these cuts included in the ground beef.

I want the four roasts       I want these cuts be added to the ground beef

## Decision 6 – Do you want round steak, cube steak or more ground beef?

Round steak is one of the tougher cuts. It is still very good, but you would probably want to prepare it in a long, slow cook process in a frying pan or crock pot rather than putting it on the grill. Another option is to have the round steak turned into cubed steak, where the meat gets pounded and made more tender. The final option is to have this part of the beef added to the ground beef.

Round steak       Cube steak       Added to the ground beef

## Decision 7 – Do you want arm roasts, chuck roasts, or more ground beef?

The arm and chuck roasts are also fairly tough cuts of meat. Again, they are excellent if slow cooked, but they aren't roasts you would put in the oven with the intent of slicing it and serving it when it is medium rare. There are two or three of each of these roasts in a side of beef and they are generally packaged in either 2 or 3 pound sizes.

Arm roasts – 2 pound       3 pound       Added to the ground beef

Chuck roasts – 2 pound       3 pound       Added to the ground beef

**Decision 8 – Do you want stew meat?**

If you want, you can have two or three packages of stew meat. This is small chunks of meat that come from trimming the various bones. As the name implies, these are excellent to make beef stew. If you don't want these, this meat will be added to the ground beef.

I want stew meat       Add it to the ground beef

**Decision 9 – Do you want the heart, tongue, or liver**

You are welcome to the heart or tongue. These are packaged whole and there are a number of excellent recipes for these cuts. Beef tongue soup is a favorite of many people. On the other hand, some folks would simply prefer to not receive these. The liver is cut into 1 pound packages, and is a bit more popular than the heart or tongue. If you opt to not receive any of these, they are simply discarded. They are not added to the ground beef.

I want the heart       tongue       liver

**Decision 10 – What about soup and/or dog bones?**

If you choose, you can get several packages of soup bones or dog bones.

I want soup bones       I want dog bones

**Decision 11 – What about barbecued ribs?**

If you want, you can choose to have several packages of ribs. I personally prefer Highland ribs slow cooked rather than barbequed, to allow that great Highland beef taste to come out. But regardless of how you prepare them, the question is if you want them or not. If you opt to not get ribs, the meat from the ribs can be added to the ground beef, but if you do this, the ground beef isn't as lean, so you can simply have them discarded.

I want ribs       Add it to the ground beef       Discard them

**Decision 12 – Do you want any of your ground beef made into patties?**

If you want, the processor can make ¼ pound patties for you. There are two down sides to doing this. First, there is an extra charge of \$1.50 per package. Second, patties are wrapped, but not vacuum wrapped. This means that while they stay in your freezer like any piece of meat you would buy from the market and put in the freezer, they won't will get freezer burn long before the vacuum wrapped packages. If you elect to have patties, you can have ¼, ½, ¾, or all of your ground beef made this way.

I want ¼ in patties       ½ in patties       ¾ in patties       no patties       (\_\_\_\_ patties/pack)