



# LAU FAMILY FARM, LLC

PO BOX 337, Soda Springs, Idaho 83276  
(208)547-3180 [www.laufamilyfarm.com](http://www.laufamilyfarm.com)

## Cutting Instructions For Half Beef

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Vacuum Packaging  Plastic Wrap and White Paper Packaging

Preferred Number of Steaks per Package: \_\_\_\_\_ (default is 2)

Preferred Thickness of Steaks: \_\_\_\_\_ (default is 1 inch)

Preferred Size of Roasts (circle one) 2-3 lbs 3-4 lbs 4-5 lbs

Steaks: Check those you want

T bone Steaks **or**  Tenderloin and New York Steaks Separately

Rib eye Steaks **or**  Prime Rib Roast (bone-in)  
 Whole  One Half  Two Half

Sirloin Steaks  Petite Sirloin Steaks (reduces amt of sirloin tip roasts)

Flat Iron Steaks

Flank Steak\*

Skirt Steak\* \*Steak requires 6-24 hours marinating in tenderizing solution before grilling

Ranch Steaks\*

Cube Steaks (mechanically tenderized)

Ground Beef:

90% lean **or**  85% lean

Paper wrapped orders: butcher wraps 1lb blocks in plastic wrap and then wraps two together in paper.

Vacuum wrapped orders: choose 1

1lb ground beef per package **or**  2lb ground beef per pkg

All orders:

\_\_\_\_\_ lbs 1/4 lb patties (extra charge of \$0.10 per lb of patties)

\_\_\_\_\_ lbs 1/3 lb patties (extra charge of \$0.10 per lb of patties)

\_\_\_\_\_ lbs 1/2 lb patties (extra charge of \$0.10 per lb of patties)

1 lb of patties per package **or**  2 lb of patties per package

Roasts: Check those you want

Sirloin Tip Roast (boneless oven roast)

Eye of Round Roast (boneless oven roast, or moist heat)

London Broil (marinate & grill/broil) **or**  Round Steak (marinate or moist heat)

Tri Tip Roast (grill or broil) **or**  more cube steak/stew etc.

Chuck Roast (moist heat)

Brisket (moist heat) **or**  more cube steak or stew

Rump Roast (moist heat) **or**  more steak strips/kabob cubes (best marinated) & stew (moist heat)

Moist heat means cooking in meat in liquid, usually in a covered pot. This includes using a crock pot.

Miscellaneous Cuts: Check those you want

Short Ribs (moist heat)

Back Ribs (moist heat)

Meaty Soup bones (makes great stew/soup but requires long slow cooking)

Stew cubes (moist heat)

Steak or fajita strips (best marinated)

Kabob cubes (best marinated)

Marrow Bones (for making stock)

Dog Bones (knuckle and leg bones)

Special Instructions/Requests: