

Packaging/processing Instructions for your Whole, Half or Quarter

What happens when we take your order for a quarter/half or whole beef?

When we take your order 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 when the steer goes to the processor to give you the hanging weight and ask that you write a check to Koepl's Kows for the amount given. Please then call the processor with instructions for how you want your beef cut. The beef will then dry-age in a climate controlled cooler for 7-10 days before being cut. The reason it is dry aged, is that 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. You will pick up the meat at the processor, and at that time, we ask that you pay them for grinding and pressing. (\$.05/lb for ground beef and \$.55/lb for hamburger patties and stew meat.)

If you want to order a quarter please read this. If you are interested in a half, or whole skip this paragraph:

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. This will somewhat limit how you can have your beef cut, as it is a compromise with the other customer, who will be sharing the half. Again, this applies only to quarter orders. If you ordered a half or whole beef, you won't have to split the cuts.

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

Choosing meat cuts, things to consider: (Asterisk* indicates most popular choice)
Some items cost extra, such as hamburger patties, and stew meats.

Steaks

- How many per pack: ____ 1 or ____ 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.

- 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"

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 the butcher for them and for New York (NY) strip steaks. A New York Strip steak is the larger portion of meat from a T-bone/Porterhouse with the bone and tenderloin removed.

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 1/4" _____ 1 1/2"
- 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 1/4" _____ 1 1/2"
- 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. If you like Korean style, grilled, short ribs you can have them cut Flanken style, or across the bone, at about 1/2 inch thick.

Grind _____ English Cut _____ Boneless _____

Ground Beef:

_____ 1 lb packs _____ 1 1/4 lb. packs _____ 1 1/2 lb. packs _____ 2 lb. packs

Hamburger Patties _____ 1/4 lb* or _____ 1/3 lb

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 (1/2 to 3/4 inch thick) and tenderized for cube steak
- _____ or cut thick (1 1/4 or 1 1/2 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 and stews. Or feed to your dogs.

_____ Grind into ground beefThe meat, next to the bones is flavorful.

Check all you would like with your meat order:

_____ heart _____ liver* _____ oxtail _____ tongue _____

*Liver is not always available from a steer, because about 20% are rejected by the state or federal inspectors. If this happens, and you still want liver, give us a call or e-mail, and we will try to get you some liver, free of charge.