

Information on Bulk Beef Purchases

Thank you for considering a beef order from Maple Valley Farm. Please consult the current order form for specifics about beef prices.

This guide is meant to help you understand the beef selections and the choices you have when ordering bulk beef. It might seem overwhelming, but we and the butcher are good resources and will guide you through the specific ordering process. Bulk ordering gives you healthy meat exactly the way you want it at a much better price than individual cuts!

How much meat should I order?

Cattle are expected to finish (be ready for butchering) at 800-1100 pounds, which will result in about 400-550 total pounds of meat. Here is a list of the amount of meat in each package and how much space should be allocated for the beef.

The beef package you choose should be considered relative to your family's eating habits. Think carefully about how much meat you eat per year. You might be surprised how much it is! One place to start is by making a list of how many steaks, roasts, etc. you would ideally consume in a year if price were not an issue. With bulk purchasing, every pound costs the same, from the ground to the steaks.

Package	Pounds of Meat	Freezer space required
Whole beef	375-450 lbs.	All of an 11-cubic-foot freezer, maybe more depending on thickness of cuts
Half beef	190-225 lbs.	A good portion of an 11-cubic-foot freezer
Quarter beef	95-125 lbs.	About half of an 11-cubic-foot freezer or almost a whole 7-cubic-foot freezer
Eighth beef	45-60 lbs.	Depending on cut thickness, will fit tightly in a top-mounted refrigerator freezer if there's nothing else in it.
Beef pack	20-25 lbs.	Will fit in a top-mounted refrigerator freezer.

Will I get to choose my cuts?

Your selection of cuts depends upon the beef package you order. The more you order, the more control you have over the cuts you receive.

Package	Cut Selection
Whole beef	You will work directly with the butcher and make all decisions about the cuts.
Half beef	Same as whole
Quarter beef	You have some control over your cuts, but your order must be coordinated with the person who gets the rest of the half. Sometimes special requests cannot be made or they are in smaller quantities. For example, one person cannot get a full-sized rib roast if the other person wants rib eye steaks. The quarter is a "split-half," which means that the two orders are evenly divided. You will not get cuts from just the back end or front end of the cow.
Eighth beef	We order standard cuts from the butcher and divide it into eight equal parts.
Beef pack	Same as eighth, but divided into 16 equal parts.

What cuts are in a typical order?

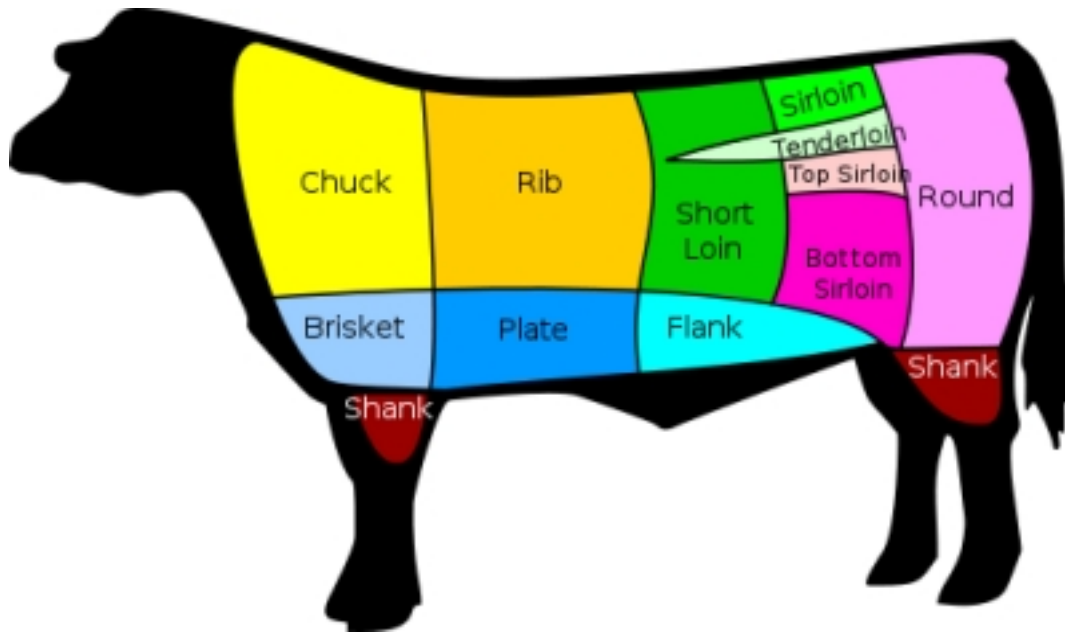
You have many options when you're in charge of the meat! If there are specific cuts you want. The next section provides further information. Here is a list of what might be included in a typical order that has "a little of everything." Remember, though, that you can adjust this to your tastes.

Half Beef	Quarter Beef	Eighth Beef	Beef Pack
<ul style="list-style-type: none"> • 14 T-Bone steaks • 14 ribeye steaks (or one prime rib roast and 8 ribeye steaks) • 8 Sirloin steaks • 6-8 Round steak • 6-8 Chuck roasts (3lb. each) • 1 round roast (3 lb. each) • 2 arm roasts (3 lb. each) • 1 brisket (3 lb.) • 1-2 rump roasts (3 lb. each) • 6 packages stew meat (1lb. each) • 3-4 packages short ribs (1.5 lbs. each) • 3-4 packages soup bones (1.5 lbs. each) • 60-70 pounds ground beef 	<ul style="list-style-type: none"> • 7 T-Bone steaks • 7 ribeye steaks (or one prime rib roast and 4 ribeye steaks) • 4 Sirloin steaks • 3-4 Round steak • 3-4 Chuck roasts (3lb. each) • 1 round roast (1.5 lb.) • 1 arm roasts (3 lb) • 1 brisket (1.5 lb.) • 1 rump roasts (3lb.) • 3 packages stew meat (1lb. each) • 1-2 packages short ribs (1.5 lbs. each) • 1-2 packages soup bones (1.5 lbs. each) • 30-35 pounds ground beef 	<ul style="list-style-type: none"> • 3 T-Bone steaks • 3 ribeye steaks • 2 Sirloin steaks • 2-3 Round steak • 2 Chuck roasts (3lb. each) • 1 round roast, or 1 arm roasts, or 1 rump roast (2 lb) • 1 package stew meat (1lb.) • 1 package short ribs (1.5 lbs.) • 1 package soup bones (1.5 lbs.) • 15-17 pounds ground beef 	<ul style="list-style-type: none"> • 2 T-Bone steaks • 2 ribeye steaks • 2 Sirloin steaks • 1-2 Round steak • 1 Chuck roasts (3lb.) • 1 round roast, or 1 arm roasts, or 1 rump roast (2 lb) • 1 package stew meat or 1 package soup bones (1-1.5 lbs.) • 7-8 pounds ground beef

What are all of the options?

When considering desired beef cuts, it is helpful to look at the parts of the cow from which the cuts are taken. When purchasing bulk beef, expect to receive cuts from each of these areas. You might get cuts you've not considered. This will give you a great opportunity to try new recipes!

In general, the muscles least used by the animal will produce the most tender meat. These cuts will require less cooking time. Less-tender cuts should be cooked more slowly (roast, stew, braise). Sometimes these are simply made into ground meat, but they can also be cubed or cut into chunks.



The table on the next page lays out some possibilities for choosing cuts. It lists the most common options from each beef section, along with some other possibilities. When looking at this chart, keep in mind:

- The “typical” column shows what is commonly chosen from a particular section. You would get all of these or a replacement from the other options section. You might also mix the options.
- Depending on the amount of beef you have chosen, you may mix and match the items listed here. It is often not an “either/or” choice, but a ratio. For example, you might want a few T-bones and a few top loin and strip steaks, which is the result of removing the “T-bone.” You might want a rib roast and fewer rib eye steaks.
- When the section is larger (such as the chuck and round), you are likely to get everything listed in the “typical” column.
- Meat that is left around the bones is typically ground. However, anything can be ground. If something is not appealing, you may have that entire section ground or cut into small pieces for additional stew meat.
- This is not an exhaustive list. If you like something that is not listed here, we can determine what it will replace.

Beef Section	Cuts from this Section	
	Typical	Other options
Chuck	Chuck roast Arm roast Short ribs	Blade roast Blade steak Chuck eye steak
Rib	Boneless rib eye steaks	Rib roast Bone-in rib steaks Back ribs
Short Loin	T-bone steaks	Top loin and strip steaks (instead of T-bones) Porterhouse Tenderloin steaks
Sirloin/Top Sirloin/Bottom Sirloin	Sirloin steaks	Sirloin roast Top loin steaks Minute steaks
Tenderloin	Tenderloin (sometimes combined with sirloin)	
Round	Round steak Rump roast	Top round steak Eye of round roast Minute steaks
Brisket	Stew meat Brisket	
Plate	Stew meat	
Flank	Flank steak	
Shank	Stew meat Soup bones	
Organs	Liver Heart Kidney	
Stock bones	Oxtail Soup bones	

What other choices do I have?

Here is an overview of your meat options, based on your chosen package.

Choice	Whole Beef	Half Beef	Quarter Beef	Eighth Beef	Beef Pack
Specific cuts	Full choice	Full choice	Coordinated through us with other quarter	Requests accepted but not guaranteed	Requests accepted but not guaranteed
Thickness of steaks	Full choice	Full choice	Must be same as other quarter	Usually ¾-1 inch	Usually ¾-1 inch
Weight of roasts	Full choice	Full choice	Must be same as other quarter	2-4 pounds	2-4 pounds
Number/amount per package	Full choice	Full choice	Must be same as other quarter	4/pkg for steaks 1 lb. ground	2-4/pkg for steaks 1 lb. ground