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Cuts:	Quantity		
	Full	Half	Quarter
T-Bone Steaks	28	14	7
Sirloin Steaks	14	7	3 to 4
Cube Steak	24	12	6
Round Steak	12	6	3
Sirloin Tip Roasts	4	2	1
Rump Roasts	4	2	1
Porterhouse Steaks	4	2	1
Pot Roasts	12	6	3
Arm Roasts	6	3	1 to 2
Rib Eye Steaks	30	15	7 to 8
Soup Bones	12	6	3
Short Ribs	6	3	1 to 2
Liver	10	5	2 to 3
Heart	1	If available	
Tongue	1	If available	
Oxtails	1	If available	
Sweetbreads	1	If available	
Beef Stew Meat	10	5	2 to 3
Hamburger	220 lbs	110 lbs	55 lbs

**Special Note:** Please keep in mind that each beef is different. The above number of cuts is off an average beef. Beef are built differently, and therefore sometimes have different number of cuts that those listed above.

**Additional Info:** Average cut consists of steaks 3/4" thick (1.5 lbs ea) and roasts approximately 3 lbs each.

*“Local Beef for  
Local Families”*