
Packaging/Processing instructions for your whole, half or quarter

Voss Farms
763-213-9979
vossorganicfarms.com



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 to take your meat cut order when the animal goes to the processor. The meat will then dry-age in their coolers for 21-28 days before being cut. Dry-aging helps tenderize the meat. Cutting, packaging and freezing takes another 2-3 days, so your order will be ready for pickup about 3-4 weeks after the date the animal went to the processor. Your beef will be available at Voss Farms for pick up. Payment for the meat and the processing will be due at that time.

If you ordered a quarter please read this. If you ordered a half, 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. Again, this applies only to quarter orders. If you ordered a half or whole beef, you won’t have to split the cuts.

Choosing meat cuts, things to consider:

(Asterisk* indicates most popular choice)

Some items cost extra, such as hamburger patties, and smoked meats (sausages, jerky, hot dogs...).

Steaks

- How many per pack: ____ 1 or ____ 2
- Because thin steaks cook so rapidly, it's easy to overcook them. If you are planning on grilling, we recommend choosing a steak cut to at least 1 inch.
- 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/tenderloin 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. Please circle which you prefer. 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 NY 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. If you like Korean style, grilled, short ribs you can have them cut across the bone, at about 1/2 inch thick.

Grind_____ Save _____

Ground Beef: _____1 lb packs _____2 lb. packs

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

Stew Meat:

_____# of 1 pound packages

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 _____

Smoked meats are also available. Including: summer sausage, hotdogs, beef jerky, and snack sticks. Note that some of their recipes contain MSG. Please let us know if you are interested in any of these and we will get you an order form for them.

Every animal has every cut as an option. If there is anything not listed here, that you know you would like to have as an option, please let us know and we will add it to your order.