

## Half Share Average Take Home: Butcher's Choice

This is a typical yield from a half beef share. The number and size of a particular cut will vary based upon the size and weight of the cow.

Please print and mark up a copy of this document to indicate your preferences... we will make best effort to accommodate them.

If you send your deposit in the mail, please include your sheet in the envelope. If you pay your deposit using Venmo, please email a copy of your sheet to us.

- 10-12 ribeyes
- 5-6 chuck eyes
- 4-8 Denver steaks
- 6-8 flat irons
- 4 skirts
- 1 hanger
- 1 flank
- 1 flap (bavette)
- 2 pieces of brisket
- 16-20 short ribs
- 2-4 shoulder London broils
- CHOOSE: [8-10 T-bones + 2-3 porterhouses + 2-3 2-pack filet] -OR-[12 strips + 6-8 2-pack filet]
- 5-6 sirloins
- 2-3 London broil
- 2-3 top round roast
- 40-50 packages of ground beef
- 5-10 packages of stew/kaboob

Osso Bucco (shanks), organs, suet, tail, and bones are all included