AIN'T RIGHT RANCH offers sales by a whole beef, ½ beef, ¼ beef, or by the piece.

## STANDARD CUTTING INSTRUCTIONS\*

- STEAKS: (Standard Cut Order 1 inch thickness each)
- **T-BONE**: Approximately 7 steaks 1.3 pounds each
- RIB: Approximately 7 steaks with rib included 1.1 pounds each
- **TENDERLOIN**: Approximately 1 steak 1.4 pounds each
- **SIRLOIN**: Approximately 7 steaks sirloin will vary from large to small cut 1.5 pounds each
- **TENDERIZED ROUND**: Approximately 4 mechanically tenderized round steaks 1.4 pounds each
- CUBE: Approximately 4 mechanically tenderized round steaks 5 pounds each
- **FLANK**: Approximately 1 steak 1.4 pounds eachROASTS (Standard Cut size 2.5 to 3 pounds each)
- **PRIME RIB**: If a roast is requested it will eliminate the rib steaks.
- **CHUCK**: From Front Quarter Approximately 2 roasts
- **ENGLISH**: From Front Quarter Approximately 2 roasts
- RUMP: From Hind Quarter Approximately 1 roast
- **BRISKET**: Approximately 1 roast
- SHORT RIBS: Used for BBQ or crock pot in approximately 2 pound packages -Approximately 2 packages
- **LEAN GROUND BEEF**: Very lean and flavorful ground beef in 1 pound packages Approximately 80 packages

## PRICES BY THE PIECE

- Superior Steaks: Tenderloin, Filet \$23/lb
- Premium Steaks: Rib, T-Bone \$18/lb
- Quality Steaks: Sirloin, Strip \$15/lb
- Good Steaks: Round, Cube \$ 9/lb
- Roasts: English, Arm, Rump \$ 8/lb
- **Brisket**: \$ 8/lb
- Short Ribs and Stew Meat: \$ 8/lb
- Ground Beef and Soup Bones: \$ 8/lb

## PRICES BY THE POUND

- 1/4 Beef Approximately 100 pounds @ \$8.00/lb = \$800
- 1/2 Beef Approximately 200 pounds @ \$7.50/lb = \$1,500
- Approximately 400 pounds @ \$7.00/lb = \$2,800

## ORDERING INFORMATION:

Rick Krumpeck | cell 509 998 2238 | rick@aintrightranch.com Rocky Rissler | cell 970 518 4784 | panamaheifer@yahoo.com

\*CUSTOM CUTTING AVAILABLE UPON REQUEST - requires minimum 3 week notice and 50% deposit. Prices current for 2017; subject to change without notice