



Harry Hansen Meat Service

10407 Hwy K
Franksville, WI 53126
Phone: 262 – 835 – 9510
Fax: 262 – 835 – 9045

Rump/Tip Roasts: The average size of a roast is 3#. The tip roast is boneless. The rump roast can be boneless or bone-in - Approximately 2 tip and 4 rump roasts per half of beef

Chuck Section: The average size roast is 3# - Approximately 8 - 10 roasts per half of beef

Prime Rib Section: Prime rib can be made into steaks, roast, or steaks and roasts. The average thickness on steaks is 3/4", and there is a minimum of 2 steaks per package - Approximately 12 steaks or 8 steaks with a roast

T-bone/Porterhouse/Sirloin: The average thickness of steaks is 3/4". T-bones and Porterhouses are packaged 2 per package, and sirloins are packaged 1 per package - Approximately 8 - 10 steaks

Round Section: The round section can be made into round steaks, cubed steaks, or both. If none of the options are appealing, the round can be boneless roasts, jerky, or ground beef. 1 round steak is equivalent to 5 cubed steaks - Approximately 8 - 10 round steaks

Ground Beef: Ground beef is put in either 1, 1 1/2, or 2# packages - Approximately 40 - 60#. Hamburger patties, either 1/3, 1/4, or 1/2#, can also be made and packed in 5# boxes.

Stew: Stew meat can be cut from beef. The stew comes from the leaner trim and reduces the amount of ground beef available.

Soup Bones: Soup bones can be saved or trimmed for ground beef.

Short Ribs: Short ribs can be saved or trimmed for ground beef - Approximately 4 packages per half of beef.

Liver: A section of liver can be saved as chunks or sliced.

HTT: The heart, tongue, and/or oxtail can be saved from the beef.

Brisket: Brisket as roast, corned beef, or beef bacon can be made, otherwise it goes into ground beef.

Sausage: Summer sausage, beef brats, ring bologna, and beef sticks can be made from the beef as well.



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Name: _____ **Animal:** BEEF
Address: _____ **Farmer:** _____
_____ **Live Wgt:** _____ **Dress Wgt:** _____
Phone: _____ **Trim Wgt:** _____

Cut Description

_____ Soup Bones
_____ Short Ribs
_____ Beef Rib Roast
_____ Club Steak
_____ Chuck Roast
_____ T-Bone Steak
_____ Porterhouse Steak
_____ Sirloin Steak
_____ Round Steak
_____ Cubed Steak
_____ Rump Roast
_____ Sirloin Tip Roast
_____ Beef for Stew
_____ Ground Beef
_____ Ground Beef Patties
_____ Brisket Roast
_____ Heart
_____ Tongue
_____ Tail
_____ Liver
