

BLACK'S FARMSTEAD BEEF CHART

● Steaks and roasts suitable for broiling, panbroiling and roasting

Also represents the most desirable cuts and accounts for about 90% of the retail value of a carcass

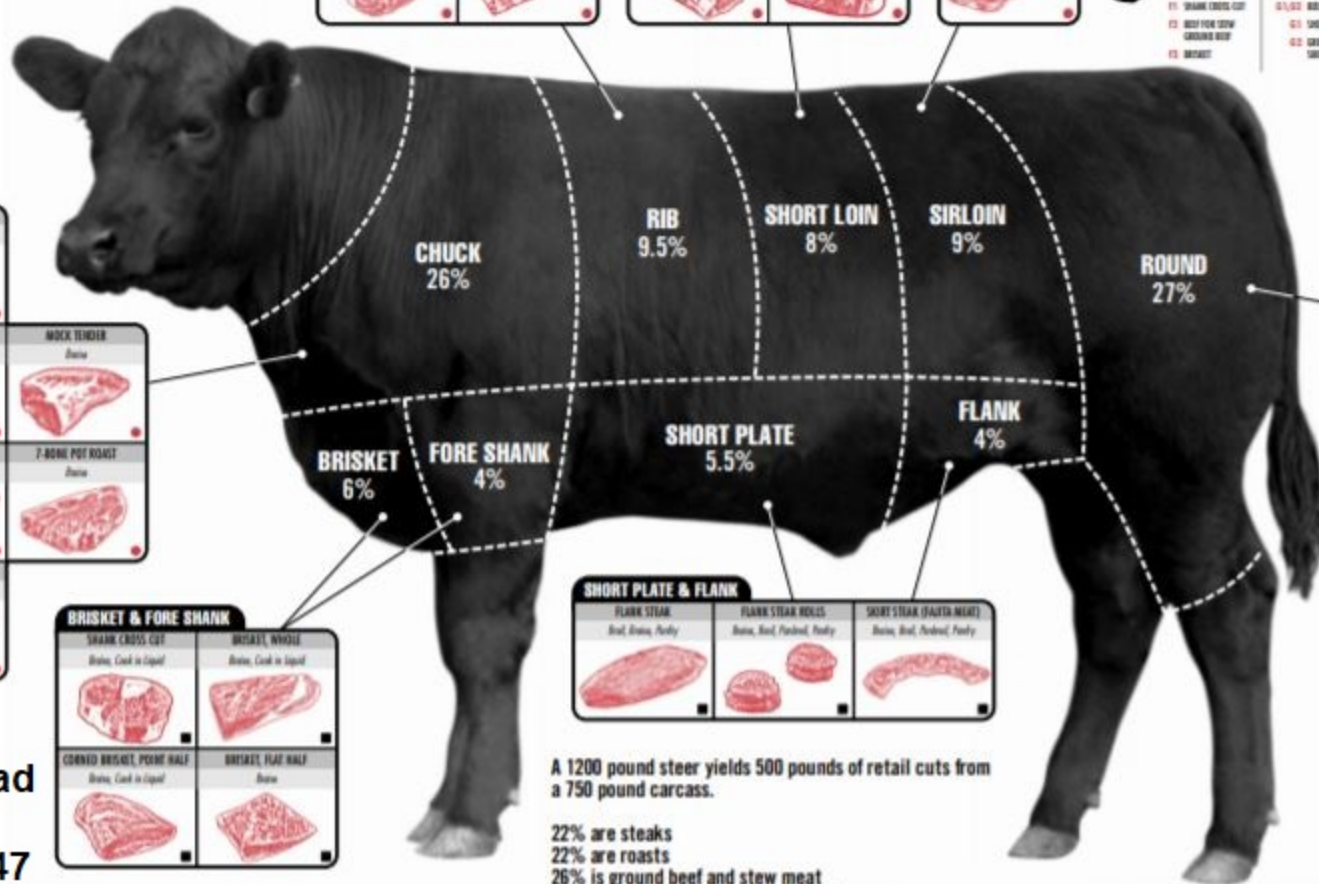
■ Thrifty cuts requiring longer cooking methods

| OTHER CUTS | | | |
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| GROUND BEEF Beef, Parted, Round, Short | CUBED STEAK Parted, Bone | BEEF FOR STEW Bone, Cook in liquid | CUBES FOR BURGERS Beef, Bone |
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| CHUCK | | |
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| CHUCK EYE ROAST Bone, Bone | NONLESS TOP BLADE STEAK Bone, Parted | ARM POT ROAST Bone |
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| NONLESS CHUCK POT ROAST Bone | CROSS RIB POT ROAST Bone | SHOCK TENDER Bone |
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| BLADE ROAST Bone | UNDER BLADE POT ROAST Bone, Bone | 7-BONE POT ROAST Bone |
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| SHORT RIBS Bone, Cook in liquid | FLANKIN'-STYLE RIBS Bone, Cook in liquid | |
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| BRISKET & FORE SHANK | |
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| SHANK CROSS CUT Bone, Cook in liquid | BRISKET, WHOLE Bone, Cook in liquid |
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| CORNER BRISKET, POINT HALF Bone, Cook in liquid | BRISKET, FLAT HALF Bone |
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| RIB | | SHORT LOIN | | SIRLOIN | |
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| RIB ROAST, LARGE END Bone | RIB ROAST, SMALL END Bone | BONELESS TOP LOIN STEAK Bone, Parted, Parted | | SIRLOIN STEAK, FLAT BONE Bone, Parted, Parted | |
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| RIB STEAK, SMALL END Bone, Parted, Parted | RIB EYE ROAST Bone | T-BONE STEAK Bone, Parted, Parted | PORTERHOUSE STEAK Bone, Parted, Parted | SIRLOIN STEAK, ROUND BONE Bone, Parted, Parted | |
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| RIB EYE STEAK Bone, Parted, Parted | BACK RIBS Bone, Cook in liquid, Bone | SHORT LOIN ROAST (FRIT BURGERS) Bone, Bone | SHORT LOIN STEAK (FRIT BURGERS) Bone, Parted, Parted | TOP SIRLOIN STEAK Bone, Parted, Parted | |
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| ROUND | |
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| ROUND STEAK Bone, Parted | TOP ROUND ROAST Bone |
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| TOP ROUND STEAK Bone, Parted, Parted | BONELESS BUMP ROAST Bone, Bone |
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| BOTTOM ROUND ROAST Bone, Bone | TIP ROAST, CAP OFF Bone, Bone |
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| EYE ROUND ROAST Bone, Bone | TIP STEAK Bone, Parted, Parted |
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| VARIETY MEATS | |
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| TONGUE Stew | LIVER Bone, Parted |
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| KIDNEY Stew, Bone | HEART Stew, Bone, Bone |
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| SHORT PLATE & FLANK | | |
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| FLANK STEAK Bone, Bone, Parted | FLANK STEAK ROLLS Bone, Bone, Parted, Parted | SHORT STEAK (FALTO MEAT) Bone, Bone, Parted, Parted |
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A 1200 pound steer yields 500 pounds of retail cuts from a 750 pound carcass.

22% are steaks
22% are roasts
26% is ground beef and stew meat
30% is made-up of fat, bone & shrinkage