

**2008 Big Valley Beef Cuts**  
**1/4 Steer at Approximately 110 lb.**  
**Multiply By 2 For 1/2 Steer**  
**2009 - 2010**

The cuts listed below are generally for 2 people who occasionally have guests. If you have a large family, you might want to ask Chris for some larger packages of beef. Chris doesn't mind cutting to your specifications, so consider discussing your order with him or Diana.

To personalize your list call Chris Thomson at 509-997-9353 or on his cell phone at 509-422-7275. Or Diana's cell phone which is 509-429-6418.

<b>CUT DESCRIPTION</b>	<b># OF PACKAGES</b>	<b>CUTTING DETAIL AND # PER PACKAGE</b>
New York Steak	2 pkg	1 1/2" thick, 2 per pkg
Tenderloin Steak	3pkg	1 1/2" thick, 2 per pkg
Top Sirloin Steak**.	2pkg .	2" thick, 1 per pkg
Sirloin Tip Roast****	1 pkg	2 1/2 to 3# each, 1 per pkg
Sirloin Stir Fry ..	See below .	Add to lean stir fry
Rib Eye Steaks	2 pkg.	2" thick, 2 per pkg.
Note: For half-beef customers, could choose --all seven rib bones cut as one Prime Rib, or --a 3-rib roast and four 2" rib steaks		
Top Round Steak*	3 pkg.	5/8" thick, 1 per pkg.
Note: Or cut 1 1/2" thick to marinate and broil. Ask Chris about his tenderizing equipment.		
Top Round Stir Fry	See below	Add to lean stir fry
Lean Stir Fry	6 pkg.	Combined top round & sirloin Sliced thin. 3/4# per pkg.
Bottom Round	See Stew below:	All cut in 2" cubes
Note: Or cut as one packages of 3"thick roasts, Or as 2 pkg. Of 3/4" steaks, one to a package (using Chris's tenderizing equipment).		
Rump Roast****	1 pkg	Approx weight 3#, 1 per pkg
Eye-of-the-Round Roast*	1 pkg	Approx 2 1/2# ea, 1 per pkg

Note: Very lean roast. Brown & cook in beef broth & onions. Let stand before slicing).

Flank Steak*** ..	1 pkg ..	Approx 1 1/2#, 1 per pkg.
Tri-Tip Roast***	1 pkg ...	Approx. 2#, 1 per pkg
Note: This is the back side of the top sirloin.		
Ball Tip Steak	1 pkg.	3/4" thick, 2 per pkg.
Note: Also from top sirloin		
Chuck Cross-Rib Steak**	2 pkg .	2" thick, 1 per pkg
Blade Chuck Roast*	4 pkg	2 1/2" thick, 4#@, 1 per pkg.
Note: Or cut more of chuck in stew meat. Best stew meat cuts to hold shape are from round or chuck. Or can be used to increase amount of ground meat.		
Stew Meat*	5 or 6 pkg	2" cub trimmed 1/2#/pkg
Note: This package quantity is based on using bottom round, some chuck, and the arm roast.		
Short Ribs***	2 pkg	6-8 ribs per pkg
Ground Beef .	30 pkg approx	1# per pkg, 80% lean beef
Brisket***** .	1 pkg	1 1/2# each, 2 per package
Crosscut Shanks*	2 pkg.	1" slices, 2 per package (Ideal for crock pot soups)
Soup Bones---Free Not weighed.	6 pkg	3" rounds, 2 per pkg Some meat OK, no fat please.

\*Slow cook in liquid: Rump, round, chuck roasts, shanks, & stew meat  
Note: You can shorten the two or three hours most roasts require by using a pressure cooker: 1 hour = 15 minutes.  
Or, lengthen the time and reduce the supervision with a crockpot.

\*\*2" thick, large steaks such as sirloin and chuck  
Note: To avoid the steak becoming too hard outside before the inside reaches preferred doneness, brown two minutes per side using broiler or open grill and finish 10-20 minutes in the oven. Or, if using a grill with cover, brown with grill open, reduce heat and cover to finish. Use meat thermometer: 125 degrees for rare.

\*\*\*Marinate and grill.

\*\*\*\*Sirloin Tip and Rump roasts may be roasted at 325 degrees, uncovered with a minimum of liquid, about 1/2" in bottom of pan, and frequent basting. Approximate cooking time is 2 1/2-3 hours.

\*\*\*\*\*Marinate brisket, slow cook covered at 325 degrees for 3-5 hr

**Pick Up:**

You will be notified of the date for picking up your meat by mail or by phone call from Diana.

The meat will be held at Chris Thomson's Custom Meats.  
922 Twisp-Carlton Rd  
Twisp, Washington 98856

Cell 509-429-6418 (Diana)  
Home 509-997-9353

Directions to Chris' Butcher Shop:  
From Highway 20/153 in Twisp, go south onto the Twisp-Carlton Rd. Go about 1/2 mile south to #922, on the left side of the road.