



Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Pick up or deliver? \_\_\_\_\_

Delivery address? \_\_\_\_\_

Delivery is available for only \$50 to the greater Phoenix or Tucson area

Steaks per package? \_\_\_\_\_ minimum 2 per package

Yes No Chuck Roast Pounds? \_\_\_\_\_

Yes No Chuck Steak Thickness? \_\_\_\_\_

Yes No Rib roasts OR Yes No Ribeye steaks Thickness? \_\_\_\_\_  
(For a half or full steer order can check both)

Yes No BBQ Ribs

Yes No Whole boneless brisket

Yes No Sirloin Steaks Thickness? \_\_\_\_\_

Yes No T bone OR Yes No Tenderloin/NY Strip Thickness? \_\_\_\_\_  
Tenderloin can be cut to a different thickness than the NY Strip

Yes No Sirloin Tip Whole Half Steaks Pounds/Thickness? \_\_\_\_\_

Yes No Tenderized Round Steaks Thickness? \_\_\_\_\_

Yes No Boneless Top Round Roasts Pounds? \_\_\_\_\_

Yes No Bottom Round Roasts Pounds? \_\_\_\_\_

Yes No Cube steaks

Yes No Stew meat pounds per package \_\_\_\_\_ total packages \_\_\_\_\_

Yes No Soup bones

Yes No Flank steak

Yes No Sirloin flap

Yes No Tri Tip

Yes No Skirt steak

Ground Beef pounds per package \_\_\_\_\_

Organ meats: heart tongue liver kidney cheek meat hanger steak

(please circle the organ meats you want. Please note that only green tripe is available)

Special requests? \_\_\_\_\_

# Scottish Highland Cattle Beef Cuts

Average Gryphon Ranch Highland run between 525-640 pounds hanging weight

Of the retail cuts, on a carcass weight basis:

22% = Steaks | 22% = Roasts | 26% = Ground & Stew  
30% = Fat, Bones, Organs Meats & Shrinkage

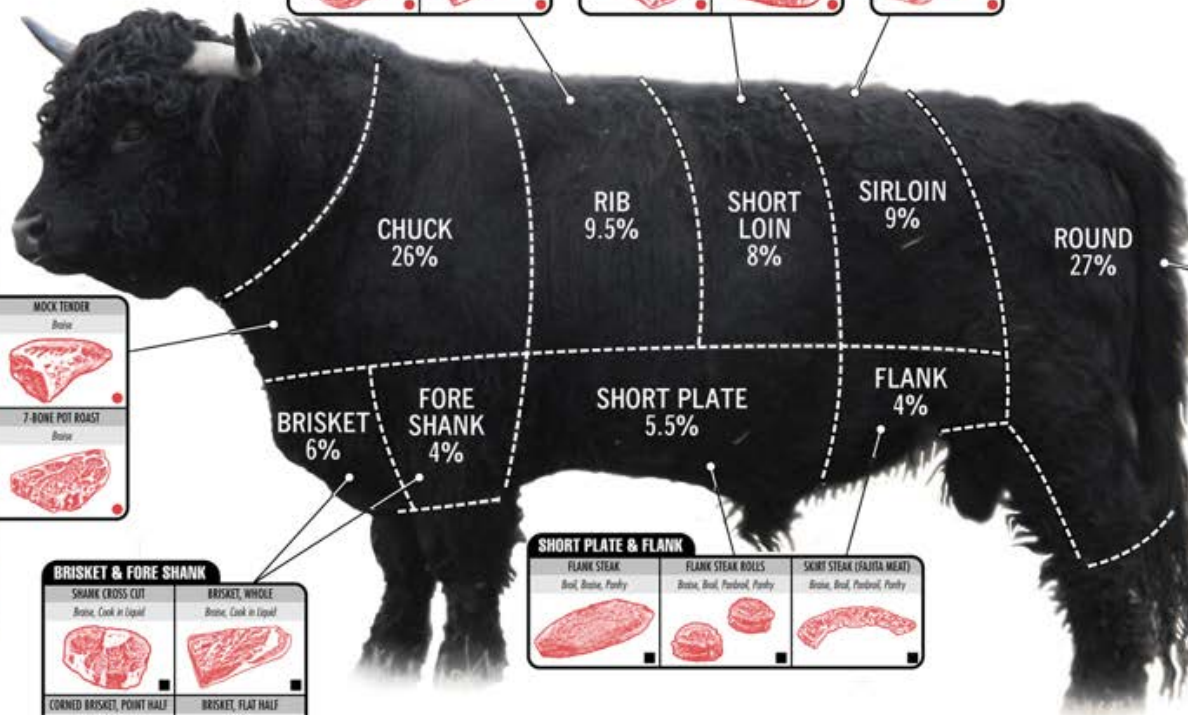
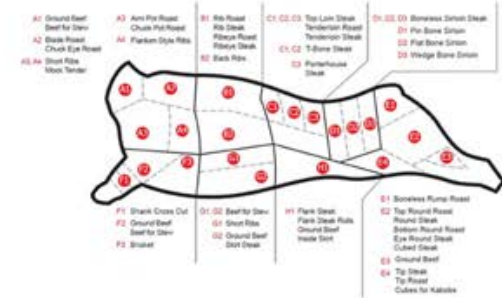
OTHER CUTS			
<b>GROUND BEEF</b> Boil, Pan-fry, Pastrol, Boar (Steak)	<b>CUBED STEAK</b> Pan-fry, Boar	<b>BEEF FOR STEW</b> Boar, Cook in Liquid	<b>CUBES FOR KARBORS</b> Boil, Boar

CHUCK		
<b>CHUCK EYE ROAST</b> Boar, Roast	<b>ARM POT ROAST</b> Boar	<b>MOCK TENDER</b> Boar
<b>BONELESS TOP BLADE STEAK</b> Boar, Pan-fry	<b>CROSS RIB POT ROAST</b> Boar	<b>7-BONE POT ROAST</b> Boar
<b>BONELESS CHUCK POT ROAST</b> Boar	<b>UNDER BLADE POT ROAST</b> Boar, Boar	<b>SHORT RIBS</b> Boar, Cook in Liquid
<b>BLADE ROAST</b> Boar	<b>FLANKEN-STYLE RIBS</b> Boar, Cook in Liquid	<b>SHANK CROSS CUT</b> Boar, Cook in Liquid
<b>BRISKET ROAST</b> Boar	<b>BRISKET, WHOLE</b> Boar, Cook in Liquid	<b>BRISKET, POINT HALF</b> Boar, Cook in Liquid
<b>SHORT RIBS</b> Boar, Cook in Liquid	<b>FLANKEN-STYLE RIBS</b> Boar, Cook in Liquid	<b>BRISKET, FLAT HALF</b> Boar

BRISKET & FORE SHANK	
<b>SHANK CROSS CUT</b> Boar, Cook in Liquid	<b>BRISKET, WHOLE</b> Boar, Cook in Liquid
<b>CORNER BRISKET, POINT HALF</b> Boar, Cook in Liquid	<b>BRISKET, FLAT HALF</b> Boar

RIB		SHORT LOIN		SIRLOIN	
<b>RIB ROAST, LARGE END</b> Roast	<b>RIB ROAST, SMALL END</b> Roast	<b>BONELESS TOP LOIN STEAK</b> Boil, Pan-fry, Pan-fry	<b>T-BONE STEAK</b> Boil, Pan-fry, Pan-fry	<b>SIRLOIN STEAK, FLAT BONE</b> Boil, Pan-fry, Pan-fry	<b>SIRLOIN STEAK, ROUND BONE</b> Boil, Pan-fry, Pan-fry
<b>RIB STEAK, SMALL END</b> Boil, Pan-fry, Pan-fry	<b>RIB EYE ROAST</b> Roast	<b>TENDERLOIN ROAST (FILET MIGNON)</b> Roast, Boil	<b>TENDERLOIN STEAK (FILET MIGNON)</b> Boil, Pan-fry, Pan-fry	<b>TOP SIRLOIN STEAK</b> Boil, Pan-fry, Pan-fry	

SHORT PLATE & FLANK		
<b>FLANK STEAK</b> Boil, Boar, Pan-fry	<b>FLANK STEAK ROLLS</b> Boar, Boil, Pan-fry, Pan-fry	<b>SKIRT STEAK (PAJETA MEAT)</b> Boar, Boil, Pan-fry, Pan-fry



ROUND	
<b>ROUND STEAK</b> Boar, Pan-fry	<b>TOP ROUND ROAST</b> Roast
<b>TOP ROUND STEAK</b> Boil, Pan-fry, Pan-fry	<b>BONELESS RUMP ROAST</b> Roast, Boar
<b>BOTTOM ROUND ROAST</b> Boar, Roast	<b>TIP ROAST, CAP OFF</b> Roast, Boar
<b>EYE ROUND ROAST</b> Boar, Roast	<b>TIP STEAK</b> Boil, Pan-fry, Pan-fry

VARIETY MEATS	
<b>TONGUE</b> Stew	<b>LIVER</b> Boar, Pan-fry
<b>KIDNEY</b> Stew, Boar	<b>HEART</b> Stew, Boar, Boar

- Steaks and roasts suitable for boiling, pan-broiling 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. Marinating recommended.