

Cutting and Wrapping Resources

Ehrenholz Beef is slaughtered, cut, and wrapped to customer specifications at Barrhead Custom Meat Packers, a provincially inspected slaughter plant. We need our customers to tell us exactly how they would like their meat to be cut and wrapped after they order.

The customer's instructions can be filled out on our "[Cutting and Wrapping Instructions](#)" form, which will be sent to each customer after they have made the initial order.

There are helpful hints on the order form itself, but for additional information, please check the following resources:

["Butcher's Block: Cuts of Roast Beef" Article from Canadian Living](#)

[Cuts of Meat and How to Cook Them](#)

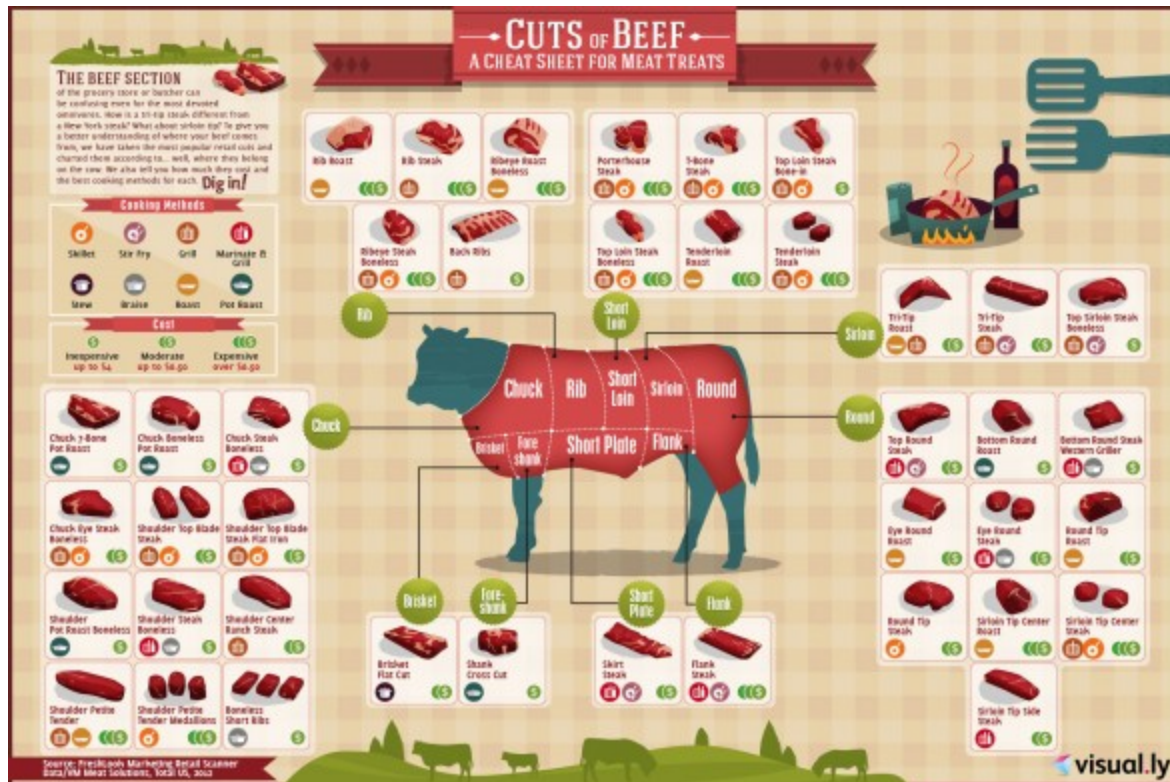
[A Guide to Beef Cuts with Steak and Roast Names](#)

[Cuts of Beef: Chuck, Loin, Rib, Brisket & More](#)

[Beef Meat Cuts Manual from Canadian Food Inspection Agency](#)

[Infographics, videos, and charts for buying and cooking different cuts](#)

["Cuts by Colour" from Canada Beef](#)



<http://www.olgasflavorfactory.com/olgastips/kitchen-tips/cuts-of-meat-and-how-to-cook-them-beef/>

BUTCHER'S GUIDE TO TENDERNESS

VERY TENDER

TENDERLOIN

RIB/PRIME RIB

RIB EYE

STRIP LOIN

TOP SIRLOIN

SIRLOIN TIP


INSIDE ROUND

OUTSIDE ROUND

↓

EYE OF ROUND

LESS TENDER














 CANADIAN BEEF

<http://www.canadabeef.ca/cuts-by-colour/>










Retail Beef Cuts...From the Meat Case to the Dinner Table

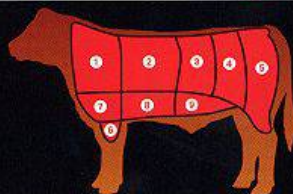
BEEF MADE EASY™

CHUCK 1

- Chuck Arm Pot Roast,  Boneless
- Chuck Shoulder Pot Roast,  Boneless
- Chuck Shoulder Steak,   Boneless
- Chuck Eye Steak,  
- Chuck Top Blade Steak,   Boneless
- Chuck Mock Tender Steak, 
- Chuck Blade Steak,   Boneless
- Chuck 7-Bone Pot Roast, 
- Chuck Short Ribs, 

SHORT LOIN 3






- Top Loin (Strip) Steak,   Boneless
- T-Bone Steak,  
- Porterhouse Steak,  
- Tenderloin Roast,  Premium
- Tenderloin Steaks,  










RECOMMENDED COOKING METHOD

-  SKILLET
-  GRILL/BROIL
-  MARINATE & GRILL/MARINATE & BROIL
-  STIR-FRY
-  ROAST
-  STEWING
-  STEAKS FOR BRAISING
-  POT ROAST







SIRLOIN 4

- Top Sirloin Steak,  
- Tri-Tip Roast,  
- Tri-Tip Steak, 

ROUND 5

- Top Round Steak, 
- Round Tip Steak,  Thin Cut
- Round Tip Roast, 
- Bottom Round Roast, 
- Eye Round Roast, 
- Eye Round Steak,  

RIB 2

- Rib Roast,  Small End, Premium
- Rib Steak,  Small End
- Ribeye Roast,  Premium
- Ribeye Steak,  
- Back Ribs, 

SHANK 6 & BRISKET 7










- Shank Cross Cut, 
- Brisket, Whole, 
- Brisket, Flat Cut,  Boneless

PLATE 8 & FLANK 9

- Skirt Steak, 
- Flank Steak, 

OTHER CUTS

- Ground Beef,  
- Cubed Steak, 
- Beef for Kabobs, 
- Beef for Stew, 
- Beef for Stir-Fry, 



IT'S WHAT'S FOR DINNER.
Funded by America's Beef Producers.™

