



Beef Cutting Instructions

To be filled out by plant:

Kill date _____
 Cut Date _____

Weight: _____
 Tag #: _____

Owner Name: _____
 Customer Name: _____

Phone Number: _____

Desired hang time _____ Days

Quarter Side Whole

Steak Thickness: 3/4" 1" 1 1/4"

Steak Per Pkg: 1 2 Other: _____

Grind (lbs per pkg): 1lbs 1.5lbs 2lbs

Roast: 2-3lbs 3-4lbs Other: _____

Stew: Yes No Amount: _____

Front

- | | | | | | |
|--------------------------|------------|-----------|---------------|-----------|-------|
| <input type="checkbox"/> | Blade: | Roast | Steak | Both | Grind |
| <input type="checkbox"/> | Cross Rib: | Roast | Steak | Grind | |
| | Short Rib | Roast | Grind | | |
| <input type="checkbox"/> | Rib: | Rib Steak | Rib Eye Steak | Rib Roast | |
| | Ribs: | Yes | No | | |

Hind

- | | | | | | |
|--------------------------|--------------|----------------------|------------|--------------|-------|
| <input type="checkbox"/> | Short Loin: | Tenderloin/Striploin | | T-bone | |
| <input type="checkbox"/> | Sirloin: | Roast | | Steak | |
| <input type="checkbox"/> | Sirloin Tip: | Roast | | Steak | Grind |
| <input type="checkbox"/> | Round/Rump: | Roast | Full Round | Minute Steak | Grind |

Patties: Yes No Amount: _____

Soup Bones: Yes No

Offal: Liver Heart Tongue Oxtail

Packaging: Vac-Packed Brown Paper

***Please note that patties are subject to an extra \$1.50/LB**