



<b>Butcher's Choice Beef Cutting Instructions</b>			Date:
<b>Farm Info:</b>			
<b>Tag #:</b>		<b>Weight:</b>	
<b>Circle One:      Whole      Half      Quarter</b>			
<b>Customer Name:</b>			
<b>Cell Phone:</b>			<b>Home Phone:</b>
<b>Email:</b>			
<b>Trim</b>	1 lb Ground	<b>Flank</b>	Whole, 1/pack
<b>Round</b>	Half @ 2-3 lb Roast, Half Round Steak, 1" Thick	<b>Skirt</b>	Whole, 1/pack
<b>Sirloin Tip</b>	2-3 lb Roast	<b>Short Ribs</b>	2 strips/pack
<b>Chuck</b>	Bone-In, 2-3 lb Roast	<b>Suet</b>	Bulk Packed
<b>Brisket</b>	Cut in Half, 1/pack	<b>Soup Bones</b>	2-4 lb packs
<b>Arm</b>	2-3 lb Roast	<b>Heart</b>	Cut in Half, 1/pack
<b>Short Loin</b>	T-Bone, 1" Thick	<b>Tongue</b>	Whole
<b>Tenderloin</b>	1 1/2" Thick, 2/pack	<b>Liver</b>	Approx. 1.5 lb chunks
<b>New York Strip Loin</b>	*In T-Bones		
<b>Ribeye, Lip-on</b>	1" Thick, 2/pack		
<b>Top Sirloin Butt</b>	1" Thick, 1/pack		
<b>Special Notes:</b>			