



Butcher's Choice Elk Cutting Instructions			Date:
Farm Info:			
Tag #:		Weight:	
Circle One: Whole Half Quarter			
Customer Name:			
Cell Phone:		Home Phone:	
Email:			
Trim	1 lb Ground	Flank	Whole, 1/pack
Round	2-3 lb Roast	Skirt	Whole, 1/pack
Sirloin Tip	2-3 lb Roast	Short Ribs	3 strips/pack
Chuck	Bone-In, 2-3 lb Roast	Suet	none
Brisket	Whole, 1/pack	Soup Bones	2-4 lb packs
Arm	2-3 lb Roast	Heart	Whole
Short Loin	No (boneless instead)	Tongue	Whole
Tenderloin	2" Thick, 2/pack	Liver	Approx. 1.5 lb chunks
New York Strip Loin	1" Thick, 2/pack		
Ribeye	1" Thick, 2/pack		
Top Sirloin Butt	1" Thick, 2/pack		
Special Notes:			