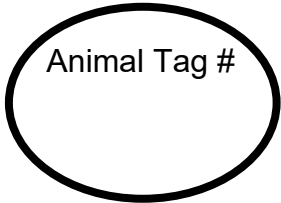




Beef Cutting
List

Customer Name: _____

Signature: _____ Phone: _____



*** BEEF CUTTING INSTRUCTIONS: If more than one option is selected in any section, please note how much of each is desired. Ex: 1/2 roasts, 1/2 steaks, or 1 roast, grind ***

FRONT QUARTER

Chuck Grind all of chuck

Roasts: Boneless **OR** Bone In specify size: _____ lbs.
Steaks: Boneless **OR** Bone In specify size: _____ thickness in inches
IF BONELESS Flat Iron Steaks Yes **OR** Grind
 Mock Tender Steaks **OR** Roast **OR** Grind Stew Meat

Arm

Roasts: Boneless **OR** Bone In specify size: _____ lbs.
Steaks: Boneless **OR** Bone In specify size: _____ thickness in inches
 Grind Stew Meat **Fore Shank:** Cross Cut Shanks Grind

Rib

Roasts: Boneless **OR** Bone In specify size: _____ lbs.
Steaks: Boneless **OR** Bone In specify size: _____ thickness in inches
Grind Stew Meat

Brisket

Roasts: Flat Cut Point Cut **OR** Whole specify size: _____ lbs.
 Grind Stew Meat

Short Ribs

Yes **OR** Grind

Skirt Steak

Yes **OR** Grind

HIND QUARTER

Round Tip

Roasts: specify size: _____ lbs.
Steaks: specify size: _____ thickness in inches
 Kabobs Grind Stew Meat Tips

Top Round

Roasts: specify size: _____ lbs.
Steaks: London Broil specify size: _____ thickness in inches
 Grind Stew Meat

Bottom Round

Roasts: specify size: _____ lbs.
Steaks: specify size: _____ thickness in inches
 Grind Stew Meat

Eye Round

Roasts: specify size: _____ lbs.
Steaks: specify size: _____ thickness in inches
 Grind Stew Meat Minute Steaks

Sirloin

Steaks: Boneless Top Sirloin Steak **OR** Sirloin Steak (bone in)
Roasts: Boneless **OR** Bone In specify size: _____ lbs.
 Grind Stew Meat Tri-Tip Tips

Short Loin

Steaks: T-Bone & Porterhouse **OR** NY Strips & Tenderloin Roast
OR Fillets specify size: _____ thickness in inches
Roasts: Boneless **OR** Bone In specify size: _____ lbs.
 Grind Stew Meat

Flank

Steak: Yes **OR** Grind

Hind Shank

Cross Cut Shanks Grind

NOTES:
Ground Beef
Wrap in: 1# 2# 5# Packages
Packaging
 Tube Bulker Patties (25lb minimum for patties)
Steaks
Wrap in _____ # of steaks per pkg. **OR** _____ lbs. per package
Stew
Wrap in _____ lbs. per pkg. / Total pounds of stew? _____
Bones
 Yes No
Organs (if available)
 Heart Suet Tongue Liver Kidney Ox Tails