

Beef Cut Sheet



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Name:	
Phone #:	
Farmer:	
Whole	Half

Notes

Steaks: cut 3/4" - 1" thick unless otherwise noted; tenderloin steak 1.5-2" thick; 1-2 per package
Roasts: 2-4lb each; one per package
Ground: ~1.25lb per package
Brisket: Packer style (whole); one per package
All packages vacuum sealed

Carcasses will be hung in cooler for two weeks.

Cut sheet must be submitted by processing date otherwise "standard cut sheet" will apply.

Meat must be picked-up within 2 days of being notified; daily holding fees will apply beyond 2 days.

Front Quarter (circle one per line)

Chuck:	Roasts	Steaks	Ground
Arm:	Roasts		Ground
Short Ribs:	Yes		Ground
Rib:	Steak [Bone-in or Boneless?] <i>(Bone-in= Rib Steak; Boneless = Ribeye)</i>	Roast [Bone-in or Boneless?]	Both* Ground <i>*Can do half bone-in steaks and half bone-in roast</i>
Skirt Steak:	Yes	No	

Special Notes/Instructions:

Hind Quarter (circle one per line)

(Choose A or B)

Loin A - Bone-in:	T-bone and Porterhouse Steaks	Ground
or		
Loin B - Boneless:	NY Strip Steak	Strip Loin Roast
	Tenderloin Steak	Whole Tenderloin Roast
Sirloin:	Roast	Steaks
Sirloin Tip:	Roast	Steaks
Top Round:	Roast	Ground
Bottom Round:	Roast	Ground
Eye of Round:	Roast	Ground
Flank Steak:	Yes	No

Special Notes/Instructions:

Other: (circle)

Oxtail* Liver* Tongue* Heart* Shanks/Soup Bones

** Must be known before slaughter*