



# BEEF CUTTING INSTRUCTIONS

DATE \_\_\_\_\_ PRODUCER/FARM: \_\_\_\_\_

BUTCHERED BY: \_\_\_\_\_

WEIGHT




NAME: \_\_\_\_\_ Lot # \_\_\_\_\_

PHONE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

QUARTER	HALF	WHOLE	A and B	MARROW BONES
STEAKS/PKG _____		STEAK THICKNESS _____		BURGER WT _____
ROAST WT _____		SOUP BONES _____		PATTIES (\$1.50)/LB) _____

## FRONT QUARTER

STEW MEAT _____	ROUND BONE _____	PRIME ROAST _____
CHUCK _____	CROSS RIB _____	RIB EYE STEAK _____
SHORT RIBS _____	FLANKEN _____	BRISKET _____

## HIND QUARTER

### ROAST or STEAKS

SIRLOIN TIP \_\_\_\_\_  
 TOP ROUND \_\_\_\_\_  
 BOTTOM ROUND \_\_\_\_\_  
 RUMP \_\_\_\_\_

TOP SIRLOIN \_\_\_\_\_  
 CUBE STEAK \_\_\_\_\_  
 FLANK \_\_\_\_\_  
 TRI TIP \_\_\_\_\_

### STEAKS

PORTERHOUSE \_\_\_\_\_  
 T-BONE \_\_\_\_\_  
 NEW YORK \_\_\_\_\_  
 TENDERLOIN \_\_\_\_\_

LIVER

HEART

TONGUE

OXTAIL

COMMENTS: \_\_\_\_\_

**SMOKE PRODUCTS:** JERKY PEPPERSTICK SUMMER SAUSAGE

**NOTICE:** Please be prepared to pick up your order *within 7 business days* from the day you are called. A **\$25.00 storage fee** will be applied at that time and you will be billed an additional **\$10.00 per day** after that.

**After 30 days any remaining product will be considered abandoned.**

**Unless prior arrangements have been made.**

SIGN: \_\_\_\_\_

DATE: \_\_\_\_\_

**# of BOXES**

**# of BAGS**

**# of CURED/SMOKED BAGS/BOXES**

**# of PARTS BOXES**

**DOG BONES**

**SECTION IN FREEZER**

**TOTAL # of BOXES AND BAGS**