



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

SIRLOIN TIP _____
 TOP ROUND _____
 BOTTOM ROUND _____
 RUMP _____

STEAKS

TOP SIRLOIN _____ PORTERHOUSE _____
 CUBE STEAK _____ T-BONE _____
 FLANK _____ NEW YORK _____
 TRI TIP _____ TENDERLOIN _____

LIVER

HEART

TONGUE

OXTAIL

COMMENTS: _____

SMOKE PRODUCTS: JERKY PEPPERSTICK SUMMER SAUSAGE GERMAN 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