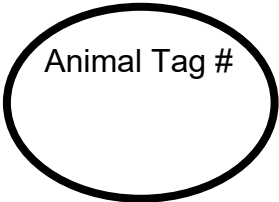




Beef Cutting  
List

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:  Yes  No specify size: \_\_\_\_\_ lbs.  
Steaks:  Yes  No specify size: \_\_\_\_\_ thickness in inches  
 Kabobs  Grind  Stew Meat  Tips

**Top Round**

Roasts:  Yes  No specify size: \_\_\_\_\_ lbs.  
Steaks: London Broil  Yes  No specify size: \_\_\_\_\_ thickness in inches  
 Grind  Stew Meat

**Bottom Round**

Roasts:  Yes  No specify size: \_\_\_\_\_ lbs.  
Steaks:  Yes  No specify size: \_\_\_\_\_ thickness in inches  
 Grind  Stew Meat

**Eye Round**

Roasts:  Yes  No specify size: \_\_\_\_\_ lbs.  
Steaks:  Yes  No 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  
**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