

CARL'S CUSTOM MEATS
3691 West Cherry Creek Road
Camp Verde, Arizona 86322
928-567-8659 or 928-310-8934
carlscustommeats@gmail.com

BEEF- \$80 kill fee, \$10 waste fee and 80 cents per pound hanging weight

BEEF CUTTING INSTRUCTIONS

NAME: _____

ADDRESS: _____

EMAIL: _____

PHONE # : _____

*Processing instructions for ___ whole ___ half or ___ quarter of beef *

RIB STEAKS- ___ bone in or ___ boneless

thickness ___ 3/4" or ___ 1" ___ # per package

T-BONES- ___ bone in or ___ boneless(New York and Filet cuts)

thickness ___ 3/4" or ___ 1" ___ # per package

TOP SIRLOIN- thickness ___ 3/4" or ___ 1"

quantity per package ___ (1 per package)

ROUND- ___ london broils (1 per package)

___ tenderized steaks ___ # per package

___ round roast ___ 2 lb roasts or ___ 3 lb roasts

___ grind

CHUCK- ___ roast ___ 2-3 lb roasts or ___ 3-4 lb roasts

___ steaks ___ 1/2 " or ___ 3/4"

___ grind

HAMBURGER ___ 1 lb ___ 1 1/2 lb ___ 2 Lb packages (standard 85-90%)

The following cuts will be added to grind if not marked with an "X"

___ **BRISKET** ___ **RIBS** ___ **SKIRT** ___ **FLANK** ___ **grind all**

*Please mark the following with an "X" if you would like these processed

___ **HEART** ___ **LIVER** ___ **TONGUE** ___ **OXTAIL** ___ **BONES**

Any special instructions or comments to the processor:

PLEASE COMPLETE AND RETURN CUTTING INSTRUCTIONS WITHIN 7 DAYS OF SLAUGHTER,
THANK YOU!