

Beef Cut Sheet

Name: _____

Phone #: _____

Inspected – Custom

No package – Freezer – Vacuum Pack (Pick one)



Front Quarter Steak Thickness _____ Number per pack _____ Roast Size _____ lb.

____ Rib Steak (Bone-in) _____ Ribeye (Boneless)

Chuck: ____ Roast ____ Steak

Shoulder: ____ Roast ____ Steak

Ribs: ____ Short

Brisket: ____ Whole ____ Half

Hind Quarter Steak Thickness _____ Number per pack _____ Roast Size _____ lb.

____ T-bone* _____ New York & ____ Filet Mignon

Sirloin: ____ Steaks.

Round: ____ Steaks ____ Roasts

Ground Beef _____ lb. per pack.

Boneless Stew: _____ lb. per pack

Bone-In Stew: _____ lb. per pack

Cube Steak: _____ lb. per pack

Liver: __ Whole OR __ Sliced: lb. per pack ____

Soup Bones: _____ lb. per pack

Other cuts or instructions: _____

NOTE: *Cattle 30 months & older will have to have spinal matter removed. If this is the case, T-bones & Soup Bones are no longer an option, but New York & Filets will still be available. Note: 1 lb. minimum for packs.

Pickups are within 7 business days of call /message- Monday- Friday before 3:30 pm (closed 12-1 lunch).

Storage charge will be added if left longer. We are no longer responsible for product left over 30 days.

I understand & agree to above instructions.

Signature: _____ Date: _____

Approximate number of days to age: _____ days