

Information and Options for Beef cutting Instructions.

PLEASE READ FIRST:

This is **very important** information we need to know for cutting instructions on a beef. If there is a cut you do not want or would not use, we can offer other suggestions for that cut. The most important information we need to know for the cutting is: How thick you want your steaks, how many pieces you want in a package, and what size you want your roasts. Keep in mind any cut can be ground up in with your hamburger if you do not want it. If you are getting a whole beef or a 1/2, you can choose any way you would like it cut.

* * * If you are getting a 1/4 of beef your choice of cuts **MUST** match the cutting choices as the person getting the other 1/4. Except you may have your hamburger packaged in the size of your choice.

Please complete each section

Name: _____ Phone: _____

_____ Whole Beef _____ 1/2 Beef _____ 1/4 Beef _____ Front 1/4 _____ Hind 1/4

What is the farmer's name that brought in your beef? _____

H I N D	_____ Sirloin Tip Roast: _____ Whole = 6# _____ cut in half = 2pc 3# each		<u>1/4 beef = 1 - 3# Rst</u>	
	_____ Round Steaks: 1/2" <u>AND/OR</u> _____ Cube Steaks: <u>OR</u> _____ Ground			
	If Cube steaks, how many per package? _____ (Minimum per package 4)			
	_____ Swiss Steak: _____ 1 1/2" or _____ Ground			
	_____ Heel of Round Roast: _____ Keep or _____ Ground		<u>1/4 beef - You choose which cut you want</u>	
	_____ Flank Steak: _____ Keep or _____ Ground			
	_____ Sirloin Steaks: _____ 3/4" or _____ 1" or _____ 1 1/4" _____ 1 1/2"			
	_____ T-Bone & Porterhouse Steaks <u>OR</u> _____ Fillet _____ 1" or _____ 1 1/4" or _____ 1 1/2"			
	How Thick? _____ 3/4" or _____ 1" or _____ 1 1/4" or _____ 1 1/2" _____ Strip _____ 1" or _____ 1 1/4" or _____ 1 1/2"			
	How many steaks per package? _____ pcs <u>1/4 beef - Each person must choose the same cut</u>			
F R O N T	_____ Rump Roast: _____ Whole = 6# _____ cut in half = 2pc 3# each		<u>1/4 beef = 1 pc 3# Rst</u>	
	_____ Brisket: _____ Whole or _____ cut in half or _____ Fat Cap on		<u>1/4 beef - 1/2 pc - weight will vary</u>	
	_____ Arm Roast: _____ 2 lb. or _____ 3 lb. or larger or _____ Ground			
	_____ Chuck Roast: _____ 2 lb. or _____ 3 lb. or larger or _____ Ground			
	_____ Rib (bone-in) or _____ Rib-Eye (boneless)		<u>1/4 beef - Each person must choose the same cut</u>	
	How thick? _____ 3/4" or _____ 1" or _____ 1 1/4" or _____ 1 1/2"			
	How many per package? _____ 2 or _____ 3 or _____ 4			
	* Short Ribs and Boiling Beef: No options (These will be packaged 2pc/pkg)		Soup Bones _____ Save or _____ Ground	
	Hamburger: How would you like it packaged? _____ 1lb. _____ 1 1/2 lb. _____ 2 lb.			
	Patties: How many pounds into patties (10# minimum)? _____ 6 pc/pkg or _____ 8 pc/pkg or _____ 5# box			
Liver _____ Heart _____ Tongue _____ Oxtail _____				