



Road 39 Ranch Meats LLC
7035 County Road 39 Mancos, CO 81328
meat@road39ranch.com
970-707-3020

visit us at road39ranch.com

Cutting Instructions (All beef hang 14 days (+3/-1) unless arrangements made in advance)

| | |
|-----------------------------------|--|
| DATE IN: _____ | Ear Tag # _____ |
| Customer Name: _____ | Lot # _____ |
| Address: _____ | Kill Charge: \$100 |
| City, State, Zip Code: _____ | Cut/Wrap: \$1.20 HW _____ |
| Telephone: _____ | Vacuum Pack: \$1.50 HW _____ |
| Email: _____ | (Please indicate Standard Cut and Wrap or Vacuum Wrap) |
| OWNER: _____ | |
| (If different than Customer Name) | |

Whole ___ 1/2 ___
Hanging Wt.: _____

Packaging
Steaks per Package: 2 ___ 3 ___ 4 ___
Steak Thickness: 3/4" ___ 1" ___ 1.5" ___ 2" ___

Special Instructions: _____

Sausage (25lbs Minimum per flavor, \$1.00 per pound additional):

Sweet Italian Zesty Italian Chorizo Maple Pepper

BEEF PRIMALS:

| | | | |
|--|---|---|--|
| <u>CHUCK</u> Lbs.: 3-4lbs ___ 4-5Lbs ___ Roast _____ Bone-in _____ Boneless ___ (Extra) Boneless Steak ___ (Extra) Arm Roast _____ Brisket _____ Flat Iron _____ Cross Rib Roast _____ | <u>ROUND</u> Rump Roast _____ Top Round _____ Plain _____ Tenderized _____ London Broil _____ Bottom Round _____ Plain ___ Tenderized ___ | <u>RIB</u> Roast _____ Rib Eye Steak _____ Bone-In _____ Boneless _____ Back Rib _____ (Only if Boneless Steaks) Skirt Steak _____ BBQ Ribs _____ Short Ribs _____ | <u>SIRLOIN TIP</u> Steaks _____ Roast _____ |
|--|---|---|--|

| | | | |
|--|--|---|--|
| <u>LOIN</u> NY _____ T-Bone _____ Ranchera _____ Flank Steak _____ Plain _____ Tenderized _____ | <u>TOP SIRLOIN</u> Steaks _____ Whole ___ 1/2 ___ Tri-Tip Roast _____ Picanha _____ | <u>TRIM</u> Ground Beef _____ (#per Pkg) _____ Ossobuco _____ Neck Bones _____ Stew Meat 3lbs _____ 6lbs _____ | <u>Organs/Misc.</u> Heart _____ Tongue _____ Beef Bones _____ 1 Bag _____ 2 Bags _____ Liver _____ Ox Tail _____ |
|--|--|---|--|

TENDERLOIN
Steaks _____ Whole _____
Fat/Tallow _____

Note: If you provide cutting instructions over the phone we will text or email a picture for approval before cutting. All meat not selected for specific cuts is ground.

Note: Organs are at times rejected by USDA upon visual inspection, or by the butcher during processing. If the organs are rejected, they will not be included with your order.