



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 you make other arrangements 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: _____	
OWNER: _____	Boning Charge for Boneless Chuck: \$30
(If different than Customer Name)	Over 30 Months _____

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, \$1.00 per pound):

Sweet Italian Zesty Italian Chorizo Maple

BEEF PRIMALS:

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

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

TENDERLOIN
Steaks _____ Whole _____