



Road 39 Ranch Meats LLC

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visit us at road39ranch.com

Cutting Instructions (All beef hang 14 days (+3/-1))

BUTCHER'S CHOICE STANDARD CUT

DATE IN: _____

Customer Name: _____

Address: _____

City, State, Zip Code: _____

Telephone: _____

Email: _____

OWNER: _____

(If different than Customer Name)

Ear Tag # _____

Lot # _____

Kill Charge: \$100

Cut/Wrap: \$1.20 HW

Vacuum Pack: \$1.50 HW

Boning Charge for Boneless Chuck: \$30

Over 30 Months

Whole 1/2

Hanging Wt.: _____

Packaging

Steaks per Package: 2 3 4

Steak Thickness: $\frac{3}{4}$ " 1" 1.5" 2"

Special Instructions: One sausage flavor

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

Sweet Italian

Zesty Italian

Chorizo

Maple

Pepper

BEEF PRIMALS:

CHUCK

Lbs.: 3-4lbs 4-5Lbs _____

Roast _____

Bone-in _____

Boneless _____ (Extra)

Boneless Steak _____ (Extra)

Arm Roast _____

Brisket _____

Flat Iron _____

Cross Rib Roast _____

ROUND

Rump Roast _____

Top Round _____

Plain _____

Tenderized _____

London Broil _____

Bottom Round _____

Plain _____ Tenderized _____

RIB

Roast _____

Rib Eye Steak _____

Bone-In _____

Boneless _____

Back Rib _____ (Only if Boneless Steaks)

Skirt Steak _____

BBQ Ribs _____

Short Ribs 1/2 Short 1/2 Flanken

SIRLOIN TIP

Steaks _____

Roast _____

LOIN

NY _____

T-Bone _____

Ranchera _____

Flank Steak _____

Plain _____

Tenderized _____

TOP SIRLOIN

Steaks _____

Whole 1/2

Tri-Tip Roast _____

TRIM

Hamburger _____

(#per Pkg) 2

Ossobuco _____

Neck Bones _____

Stew Meat 3lbs _____ 6lbs _____

OFFAL

Heart _____

Tongue _____

Beef Bones _____

1 Bag _____

2 Bags _____

Liver _____

Ox Tail _____

TENDERLOIN

Steaks _____ Whole _____