



**BEEF CUT SHEET**  
**Road 39 Ranch Meats LLC**  
 7035 Road 39, Mancos, CO 81328  
 Meat@Road39Ranch.com  
 970-707-3020

**Hanging Weight**
 Whole       Half

**Date Harvested:** \_\_\_\_\_

**Customer Name:** \_\_\_\_\_

**Phone Number:** \_\_\_\_\_

**Email Address:** \_\_\_\_\_

**Mailing Address:** \_\_\_\_\_

**Animal Owner:** \_\_\_\_\_

**Tag # and Color:** \_\_\_\_\_

**Roast Size:**       3 lbs to 4 lbs     4 lbs plus

**Steak Thickness:**     0.75"    1"    1.25"    1.5"    2"

**Packaging:**       Paper     Vacuum (+\$0.30/lb.)

**Steaks / Package:**     1    2    3    4

**Ground Package:**     1 lb    2 lb

**Soup Bones:**       1 bag    2 bags

<p><b>SAUSAGE</b></p> <input type="checkbox"/> Sweet Italian <input type="checkbox"/> Zesty Italian <input type="checkbox"/> Chorizo <input type="checkbox"/> Maple <input type="checkbox"/> Cracked Pepper <p>Note: Sausage is 25lbs per flavor minimum \$1.00/lb additional charge.</p> <p><b>CHUCK</b></p> <input type="checkbox"/> Chuck Roast - Bone In <input type="checkbox"/> Chuck Roast - Boneless <input type="checkbox"/> Chuck Steak - Bone In <input type="checkbox"/> Chuck Steak - Boneless <input type="checkbox"/> Arm Roast <input type="checkbox"/> Cross Rib Roast <input type="checkbox"/> Ranch Steak <input type="checkbox"/> Flat Iron Steak <input type="checkbox"/> Delmonico Steak <p><b>RIB</b></p> <input type="checkbox"/> Rib Eye (Boneless) <input type="checkbox"/> Rib Steak (Bone In) <input type="checkbox"/> Prime Rib Roast - Boneless <input type="checkbox"/> Prime Rib Roast - Bone In <input type="checkbox"/> Back Ribs <input type="checkbox"/> BBQ Ribs	<p><b>SHORT LOIN</b></p> <input type="checkbox"/> T-Bone Steak <input type="checkbox"/> Porterhouse Steak <input type="checkbox"/> New York Strip Steak <input type="checkbox"/> Tenderloin Steak <input type="checkbox"/> Tenderloin Roast <p><b>SIRLOIN</b></p> <input type="checkbox"/> Top Sirloin Steak <input type="checkbox"/> Sirloin Steak <input type="checkbox"/> Tri-Tip Roast <p><b>FLANK</b></p> <input type="checkbox"/> Flank Steak <input type="checkbox"/> Ranchera <p><b>ORGANS</b></p> <input type="checkbox"/> Heart <input type="checkbox"/> Liver <input type="checkbox"/> Tongue <input type="checkbox"/> Ox Tail	<p><b>ROUND</b></p> <input type="checkbox"/> Top Round Steak <input type="checkbox"/> Bottom Round Steak <input type="checkbox"/> Eye of Round Roast <input type="checkbox"/> Round Roast <input type="checkbox"/> London Broil <p><b>PLATE</b></p> <input type="checkbox"/> Skirt Steak <input type="checkbox"/> Short Ribs - English <input type="checkbox"/> Short Ribs - Flanken <input type="checkbox"/> Rib Plate <input type="checkbox"/> Ranchera <p><b>BRISKET</b></p> <input type="checkbox"/> Whole Brisket <input type="checkbox"/> Brisket Flat <input type="checkbox"/> Brisket Point <p><b>SHANK / TRIM</b></p> <input type="checkbox"/> Beef Fat <input type="checkbox"/> Whole Shank <input type="checkbox"/> Osso Buco <input type="checkbox"/> Soup Bones <input type="checkbox"/> Ground Beef <input type="checkbox"/> Stew Meat
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**Specific Instructions:**

- Notes:**
- Cut sheets must be received at time of drop off if you want to retain organs.
  - All meat not selected as a specific cut will be ground.
  - Sausage is 25 lb. minimum and \$1.00/lb additional.
  - If the cut sheet is not received in person or by email in the week it is dropped off it will be processed standard butcher's choice cut and paper wrapped.
  - If 1 steak per package is selected a charge of an additional \$1/steak is charged.
  - All beef are hung 14 days plus 6 minus 1 by butcher's choice.
  - If there is a problem with vacuum packing equipment during cut and wrap the beef will be paper wrapped and a credit of \$50 will be made on the invoice.
  - We recommend plastic wrapped paper as the best long term storage option. Vacuum packages can and do break during storage and handling. We will not be responsible for failed vacuum packages.
  - Kill fees and packaging fees are subject to change so verify charges at drop off. Current charges are \$125 kill fee and \$1.40 / HW lb. for paper wrapped. All mini breed beef will be charged a minimum fee of \$1000 regardless of HW.
  - Organs may be rejected by USDA, or the butcher. If they are rejected they will not be included in your order.