

# 1/2 Beef Cutting Instruction

Name: \_\_\_\_\_

Phone number: \_\_\_\_\_

CC: \_\_\_\_\_ EXP: \_\_\_\_\_

DEPOSIT AMOUNT:\$ \_\_\_\_\_ Hanging Weight \_\_\_\_\_



## Roast Size \*\*\*\*\*Please circle \*\*\*\*\*

**3-4 lbs    4-5 lbs    5-6 lbs    other: \_\_\_\_\_    None**

\*\*\*\*\*If no is chosen, we will add it to the ground (Hamburger)\*\*\*\*\*

<b>Sirloin Tip</b>	yes/no	<b>Inside Round</b>	yes/no
<b>Rib Rst OR Steaks</b>	yes/no	<b>Outside round</b>	yes/no
<b>Chuck or Blade</b>	yes/no	<b>Eye of round</b>	yes/no
<b>Round roast</b>	yes/no	<b>Brisket</b>	yes/no

## Steak Thickness

1/2 inch    3/4 inch    1 inch    1 1/4 inch    1 1/2 inch    other: \_\_\_\_\_

## STEAKS PER PACK \_\_\_\_\_

<b>Striploin Bnls:</b>	yes/no	<b>Ground Beef</b>	_____ lbs per package
<b>Tenderloin:</b>	yes/no	<b>Short Ribs</b>	_____ lbs per package
<b>Ribeye or Rib steak:</b>	yes/no	<b>Stew</b>	_____ lbs per package
<b>Minute Steak (smaller)</b>	yes/no	<b>Stir fry</b>	_____ lbs per package
<b>Blade Steak (larger)</b>	yes/no	<b>Soup bones</b>	yes/no <b>Liver</b> yes/no
<b>Top Sirloin (Larger):</b>	yes/no	<b>Dog bones</b>	yes/no <b>Heart</b> yes/no
<b>T-bone Steak</b>	yes/no	<b>Oxtail</b>	yes/no

Patties, \*\*\*minimum 25 lbs, extra charge will apply\*\*\*    yes/no

Frying Sausage, \*\*\*minimum 25 lbs, extra charge will apply\*\*\*    yes/no

COMMENTS: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

CUSTOMER SIGNATURE

\_\_\_\_\_

DATE