

Rick's Wild Game & Livestock

Cattle & Bison Cut Sheet

- ➔ Processed meat will be vacuum sealed to ensure freshness.
- ➔ Burger will be double ground and sealed in 1.5 lb. packages.

Customer's Name

Phone #

Land Location (e.g. NE - 36 - 87 - 18 - W4)

QTR: SEC: TWP: RGE: MDN:

PID #

If the whole animal is to be ground into burger, check box.

☐

*Please circle your selections.

Prime Cuts

Select Thickness

Other Options

Ribeye Steaks	3/4"	1"	1 1/4"	1 1/2"	Prime Rib Roast
New York Striploin Steaks	3/4"	1"	1 1/4"	1 1/2"	Loin Roast
Top Sirloin Steaks	3/4"	1"	1 1/4"	1 1/2"	Sirloin Roast
Tenderloin (Filet Mignon)	3/4"	1"	1 1/4"	1 1/2"	Leave Whole

The Round (Hind End)

*We recommend processing the round into roasts. Be advised that steaks taken from the round are not of the same quality as steaks from the loin and top sirloin.

Round Sections

Options

Select Thickness of Steaks

Inside Round	Roasts	Burger	Steaks	3/4"	1"	1 1/4"	1 1/2"
Outside Round	Roasts	Burger	Steaks	3/4"	1"	1 1/4"	1 1/2"
Eye of Round	Roasts	Burger	Steaks	3/4"	1"	1 1/4"	1 1/2"
Sirloin Tip	Roasts	Burger	Steaks	3/4"	1"	1 1/4"	1 1/2"

Other Cuts

Ribs	Burger	Plate Rib	
Shank	Burger	Osso Buco	
Brisket	Burger	Whole	Cut In Half

Notes:

*This box is for administrative use only

Invoice #

Ziptie Colour (If Any)

Date Received

Cut After Date

Weight On Rail

Other Cuts Continued

Shoulder	Burger	Roasts	Stew
Marrow Bones (For Soup or Dogs)	Yes	No	
Sausage or Jerky	Yes	No	

*If you selected YES for Sausage or Jerky, please print and fill out a SAUSAGE & JERKY ORDER SHEET from our website.