

## <u>CUTTING INSTRUCTION FOR BEEF @</u> <u>PURE COUNTRY MEATS, STRATHMORE, AB</u>

Customer's Name:				
Address:				
Phone:		Date:		, 2019
Size of Beef:	Quarter or Half	Hanging Weig	ht:	

FRONT		HIND	
	CHOICE <u>ONE</u> OF THE FOLLOWING:		CHOICE <u>ONE</u> OF THE FOLLOWING:
Chuck:	Roast or Grind	Sirloin:	Steak
Cross Rib:	Roast or Steak	T-Bone:	T-Bone Steaks or New York/Tenderloins
Prime Rib:	Roast or Steak	Sir Tip:	Roast or Steak
Short Ribs:	Yes, Grind or BBQ Size	Inside Round:	Roast, Minute Steaks, or Grind
Stew:	Yes or No	Outside Round:	Roast, Minute Steaks, or Grind
Soup Bones:	Yes or No	Eye of Round:	Roast, Stir Fry, or Grind
Steak Size:	Average is 3/4" 2 per pack, if you want thicker, they do have an extra charge	Roast Size:	Average is 3 lbs, but you can select any size you want (we like 3-4 lbs)
Hamburger:	11b or 21bs	Sausage:lbs	See below for extra charge breakdown

## **Special Instructions:**

Brisket: Yes or No:	Breakfast Sausage:lb (extra charge of \$1.50/lb)
Flank: Grind or Steak:	Dinner Sausage:lb (extra charge of \$1.50/lb)
Skirt: Grind or Steak:	Smokies (fully smoked):lb Flavor Choices: Cheese, Regular or Jalapeno/Cheese (extra charge of \$1.75/lb)
Do you want: Heart, Tongue, Liver or Kidney, oxtail:	Pepperoni (fully smoked):lb Flavor Choices: Hot, Mild or Beef Jerky (extra charge of \$2.25/lb)