CHEPLIC PACKING INC. 724-348-7094

NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

NUMBER: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ DATE NEEDED: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

ORDER CUT SHEET FOR HALF AND WHOLE BEEF

PLEASE NOTE: PRICES ARE FLUCTUATING WEEKLY AND ARE NOT POSTED ON THIS SHEET

***STEAKS***:

T-BONES \_\_\_\_\_\_\_\_\_\_ ***AND*** PORTERHOUSES \_\_\_\_\_\_\_\_\_\_ (12 - 14 COMBINED AT 3/4”)

***OR***

N.Y STRIPS \_\_\_\_\_\_\_\_\_\_\_ (12 - 14 AT 3/4”) ***AND*** FILETS \_\_\_\_\_\_\_\_\_\_ (8 - 10 AT 1”)

SIRLOINS \_\_\_\_\_\_\_\_\_\_ (6 - 8 AT 3/4”)

FULL CUT TOP STEAKS \_\_\_\_\_\_\_\_\_\_ (6 AT 3/4”)

ROUND STEAKS \_\_\_\_\_\_\_\_\_ (6 - 8 AT 3/4”) ***OR A COMBO OF:*** BOTTOM ROUNDS \_\_\_\_\_\_\_\_\_\_ (4 AT 3/4”)

EYE OF ROUND \_\_\_\_\_\_\_\_\_\_ (5# PIECE)

BONELESS BONE-IN

DELMONICO \_\_\_\_\_\_\_\_\_\_ (12 - 14 AT 3/4”) ***OR*** RIB STEAK \_\_\_\_\_\_\_\_\_\_ (12 - 14 AT 3/4”)

***ROASTS: NOTE THAT ANY ROAST NOT WANTED CAN BE MADE INTO STEW OR GROUND MEAT***

TIP STEAK \_\_\_\_\_\_\_\_\_\_ (6 AT 3/4”) ***OR*** ROAST \_\_\_\_\_\_\_\_\_\_ (THREE 3# ROASTS)

RUMP ROAST \_\_\_\_\_\_\_\_\_\_ (THREE 3# ROASTS)

CHUCK ROAST \_\_\_\_\_\_\_\_\_\_ (SIX TO EIGHT 3# ROASTS)

SHOULDER ROAST \_\_\_\_\_\_\_\_\_\_ (TWO 3# ROASTS)

ENGLISH ROAST \_\_\_\_\_\_\_\_\_\_ (TWO 3# ROASTS)

BEEF BRISKET \_\_\_\_\_\_\_\_\_\_ (APPROXIMATELY ONE 5# TO 7# PIECE)

***OTHER CUTS OF MEAT:***

SHORT RIBS \_\_\_\_\_\_\_\_\_\_ (APPROX. 16, OR CAN BE GROUND BEEF)

STEW \_\_\_\_\_\_\_\_\_\_ (USUALLY PUT IN 1# PACKAGES, OR CAN BE GROUND BEEF)

GROUND BEEF \_\_\_\_\_\_\_\_\_\_ (USUALLY PUT IN 1# PACKAGES)

GROUND BEEF PATTIES \_\_\_\_\_\_\_\_\_ (CAN BE MADE OUT OF ANY GROUNDS AT ADDITIONAL COST)

NOTE: ALL NUMBERS ARE APPROXIMATE NUMBERS BASED ON SIZE.