			Bee	of Cut List
_				
Customer name:			Slaughter date: Creative Meats	
Customer phone:			Whole: RETAIL WHOLESALE ABATTOIR	
Livesto	ck owner: _			Side:
Livestock own	er phone: _			Quarter: Front
				Hind
HANGING	WEIGHT: _		SRM:	Mixed
HIND				
	Steak	Roast	Steak Thickness	Steak Thickness
	check one	or both	Circle Thickness:	Boneless Choose thickness:
** T-Bone:			1/2 3/4 1 1.5	OR T-Bone: 1/2 3/4 1 1.5
				(filet mignon + striploin)
** Sirloin:		Ш	1/2 3/4 1 1.5	
* Sirloin Tip:			1/2 3/4 1 1.5	
* Round:			1/2 3/4 1 1.5	
* Minute:		mechanically	tenderized fast fry mad	e from Round, 1/8 thick)
FRONT				
	Steak	Roast	Steak Thickness	
	check one	or both	Circle Thickness:	
** Prime Rib:			1/2 3/4 1 1.5	Hamburger
Cross Rib:			1/2 3/4 1 1.5	OR
Blade:			1/2 3/4 1 1.5	OR
MISC				GROUND BEEF:
	vhich you wa	nt:		Choose package size:
Liver:			Ground Beef:	Medium-Lean: 1lb 1.5lb 2lb
Heart:				Lean:
Tongue:			(g	round beef yield approx 40%+/- after all other cuts are made)
Braising: Ribs:				Special Requests:
Stew Beef:				
Soup Bones:				
Kidney:			Note that	special requests are subject to additional charges at the butcher's discretion
PACKAGING INSTRUCTION				
			Circle one:	
Steaks: H	low many pe	r package	1 2 3 4	(recommend 1 per person in household - \$10 fee for individual wrapping)
Roasts: H	low many lbs	per	2-3 3-4 4-5	(we recommed approx 1lb per person in household)
PROCESSING FEES				
Wrapping:		Select one:	Optional Services:	
Butcher Paper & Seran			.99/lb	Pricing: .30c/lb
Butcher Paper Only		.94/lb	Ind. Weights: .20c/lb	
				Kitting/Custom \$7/box
Boxing Fee			3.00 Per	Vac Pack *Stores Only 1.09/lb
*** = premium steak ** = secondary cut - good as a steak or roast * = lean - best as a roast				
Picked up:				Box Count:
				1 1