

Beef Cut List



Customer name: _____

Slaughter date: _____

Customer phone: _____

Whole: ☐

Livestock owner: _____

Side: ☐

Livestock owner phone: _____

Quarter: Front ☐

Hind ☐

Mixed ☐

HANGING WEIGHT: _____ SRM: ☐

HIND									
	Steak	Roast	Steak Thickness		Steak	Thickness			
	check one or both		Circle Thickness:		Boneless <input type="checkbox"/>		Choose thickness:		
***	T-Bone:	<input type="checkbox"/>	1/2 3/4 1 1.5	OR	T-Bone:	<input type="checkbox"/>	1/2 3/4 1 1.5		
					(filet mignon + striploin)				
***	Sirloin:	<input type="checkbox"/>	1/2 3/4 1 1.5						
**	Sirloin Tip:	<input type="checkbox"/>	1/2 3/4 1 1.5						
**	Round:	<input type="checkbox"/>	1/2 3/4 1 1.5						
**	Minute:	<input type="checkbox"/>	(mechanically tenderized fast fry made from Round, 1/8 thick)						

FRONT									
	Steak	Roast	Steak Thickness		Steak	Thickness			
	check one or both		Circle Thickness:						
***	Prime Rib:	<input type="checkbox"/>	1/2 3/4 1 1.5		Hamburger	<input type="checkbox"/>			
*	Cross Rib:	<input type="checkbox"/>	1/2 3/4 1 1.5	OR	<input type="checkbox"/>				
*	Blade:	<input type="checkbox"/>	1/2 3/4 1 1.5	OR	<input type="checkbox"/>				

<p style="text-align: center; background-color: #f2f2f2; margin: -10px -10px 10px -10px;">MISC</p> <p style="text-align: center;">Check which you want:</p> <p>Liver: <input type="checkbox"/></p> <p>Heart: <input type="checkbox"/></p> <p>Tongue: <input type="checkbox"/></p> <p>Braising: Ribs: <input type="checkbox"/></p> <p>Stew Beef: <input type="checkbox"/></p> <p>Soup Bones: <input type="checkbox"/></p> <p>Kidney: <input type="checkbox"/></p>	<p style="text-align: center; background-color: #f2f2f2; margin: -10px -10px 10px -10px;">GROUND BEEF:</p> <p style="text-align: center;">Choose package size:</p> <p>Ground Beef: Medium-Lean: <input type="checkbox"/> 1lb 1.5lb 2lb</p> <p style="text-align: center;">Lean: <input type="checkbox"/></p> <p style="text-align: center; font-size: small;">(ground beef yield approx 40%+/- after all other cuts are made)</p> <p style="text-align: center; background-color: #f2f2f2; margin: 10px -10px 10px -10px;">Special Requests:</p> <p style="text-align: center; font-size: x-small; margin-top: 20px;">Note that special requests are subject to additional charges at the butcher's discretion</p>
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PACKAGING INSTRUCTION					
Circle one:					
Steaks: How many per package	1	2	3	4	(recommend 1 per person in household - \$10 fee for individual wrapping)
Roasts: How many lbs per	2-3	3-4	4-5	(we recommend approx 1lb per person in household)	

PROCESSING FEES		
<p>Wrapping</p> <p>Butcher paper & seran: .89/lb <input type="checkbox"/></p> <p style="text-align: center; font-size: x-small;">Default: Butcher paper & seran</p>	<p>Select one:</p> <p><input type="checkbox"/></p> <p><input type="checkbox"/></p>	<p>Optional Services</p> <p>Pricing: +.20c/lb <input type="checkbox"/></p> <p>Ind. Weights: +.10c/lb <input type="checkbox"/></p> <p>Kitting: \$5/box <input type="checkbox"/></p> <p style="text-align: center; font-size: x-small;">For producer use only</p>

Instructions:

*** = premium steak | ** = secondary cut - good as a steak or roast | * = lean - best as a roast

Picked up: _____

Box Count:

Please fill in all above fields including steak thickness, qty per package and roast size. Incomplete forms are subject the butcher completing the order at their discreion or clerical fees to collect this information.

Once you have been contacted that your order is ready, you have 5 days to pick up your order. After 5 days a \$50.00/day per animal fee will be charged.