

Perkinsville Meat Company 3990 E. Perkinsville Rd. Chino Valley, Az 86323 928-636-6679

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Beef Cut Sheet

| Office use |
|----------------|
| R# |
| Hanging Weight |
| +30 |
| INSP NFS |
| |
| Date Killed |

| Name: |
|---|
| Phone: # Steaks Per Pk: |
| 500lb Min. Hanging Weight.) |
| Roasts: 3-4lbs or 5-6lbs Steak Thickness: 3/4" 1" 1.5" 2" |
| Chuck: Roasts Steaks Bone in Bone out |
| Delmonico Flat Iron Petite Tender (must go bone out on chuck) |
| X-Rib: (Arm Roast) Roasts Steaks |
| Ribeye: Prime Rib Roast Rib Steaks Bone in Bone out |
| Loin: T-Bones Porterhouse Top Sirloin |
| New York Bone in Bone out Tenderloin: Steaks Roasts |
| Rounds: Roasts Steaks Tenderized London Broil |
| irloin Tip: Roasts Steaks |
| Brisket: Whole Cut Untrimmed Trimmed Tied |
| MISC: Stew Flank Skirt Tri-Tip Short Ribs Neck Bones |
| Shanks Flanken Style Ribs Marrow Bones Flap Steak |
| round Beef: 1.5 LBS OR 2 LBS |
| ktra Charge Items: Patties: 1/4 lb 1/3 lb Fajita Jerky Slices LI |
| ulk Sausage must be done in 25lb increments per flavor |
| Breakfast Maple Chorizo Italian Mild Italian Hot |
| Dog Bones \$25 Organs \$40 \$25 a day Storage on items not picked up with in 7 da |
| omments: |