BEEF CUT SHEET 2023

HANGING WEIGHT:	COW#:
NAME:	DATE:
PHONE:	ADDRESS:
EMAIL:	
DDICING	NOTES
PRICING Slaughter: \$115	* = Butcher Recommended Cuts
Processing: \$1.15 lb. (Hanging Weight)	Prices listed include vacuum packaged steaks (2 per pack),
Extras: \$20	roasts (1 per pack), and ground beef/sausage in 1 lb. tubes.
Specialties: Prices Listed Below	If you split your cow between multiple people, it can only be
Cape: \$140	split in 1/2"s or 1/4's
STEAK SIZE (circle one): 1/2" 3/4"	1" 1 1/4" 1 1/2" ROAST SIZE: 2-3lb. 3-4lb. 4-5lb.
FOREQUARTER (check all that apply)	
Chuck Roast *	Hanger Steak (only 2)* Brisket*
Chuck Steak	Shoulder Roast* Whole OR Halved
Ribeye Steak*	Flat Iron Steak* Short Ribs*
HINDQUARTER (check all that apply):	
☐ T-Bone Steak* ☐ Filet Mignon*	☐ Top Round Steak ☐ Eye of Round Steak ☐ Top Round Roast* ☐ Eye of Round Roast
☐ New York Strip*	Bottom Round Steak Sirloin Tip Steak
London Broil	☐ Bottom Round Roast* ☐ Sirloin Tip Roast*
☐ Sirloin Steak*	Rump Roast* Cross Cut Shanks
OTHER (check all that apply):	EXTRAS (check all that apply):
Cubed Steak*	☐ Tongue ☐ Liver (Whole or Sliced)
Soup Bones*	Oxtail Kidney
☐ Stew Meat* ☐ Ground Beef % lean	☐ Heart
ordana Beer 70 ream	
	SPECIALTIES
SAUSAGE (25 lb. Minimum per flavor)	
☐ Link Sausage (\$3 lb.)	☐ Bulk Sausage (\$2.50 lb.)
Mild with Sage	Hot Italian Low Country (Jalapeno Cheese)
Hot with Sage	Onion 3.50 lb.
Sweet Italian	Maple
BURGER PATTIES (10 lb. Minimum per fl	avor)
Plain (\$3.00 lb.)	Seasoned (\$3.50 lb.)
☐ 1/4 lb. ☐ 1	1/3 lb. 1/2 lb.
Plain	Ultimate Steak Truffle Butter
Jalapeno Ranch	Onion Steak
ADDITIONAL REQUESTS	
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	* FOR OFFICE USE ONLY * * * * * * * * *
BOXES/ BAGS:	
Slaughter:	
Processing:	Over 30 months? Yes No
Extras:	Over 50 mondis. 105 110
Specialties:	
TOTAL: \$	Finished Weight