*Weight: \_\_\_\_\_\_\_\_  RAISER: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

 ***BEEF CUT SHEET*** *Raiser#: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Ear tag #\_\_\_\_*

*Kill Date: \_\_\_\_\_\_\_\_\_\_ Disposal fee:\_\_\_\_\_\_\_\_\_\_\_\_\_ KILL FEE :\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

***Customer Name****: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

*Home#\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell #:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ EMAIL :\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

***WHOLE HALF QUARTER (STANDARD ¼ OR CUSTOMIZED ¼)***

**FRONT QUARTER:**

\*SHOULDER: ARM ROAST/ CROSS RIB ROAST/ CROSS RIB STEAK/ GRIND / STEW

\*BRISKET: WHOLE/ HALF/ STEW/ GRIND /

\*SHANK: CROSS CUT SOUP BONES/ WHOLE/ GRIND

\*SHORTRIBS: Yes / No

\*CHUCK: ROASTS/ STEAKS/ CARNE ASADA (+.50 /LB) / GRIND

\*RIB SECTION: BONE IN RIB STEAKS/ BONELESS STEAKS/ PRIME RIB ROAST \_\_\_\_\_\_\_\_\_\_ / GRIND

\*NECK: SOUP BONES / GRIND

**HIND QUARTER:**

\*KNUCKLE: SIRLOIN TIP ROAST/ SIRLOIN TIP STEAK/ GRIND / STEW

\*TRI TIP: ROAST / STEAKS/ GRIND / STEW

\*TOP SIRLOIN: ROAST/ STEAKS/ GRIND / STEW

\*SHORLOIN: T BONES & PORTERS OR NEW YORKS & FILLETS

\*TENDERLOIN: ROAST / STEAKS/ GRIND / STEW

\*TOP ROUND: LONDON BROIL/ ROUND STEAKS- TENDERIZE Y OR N / GRIND / STEW

\*BOTTOM ROUND: RUMP ROAST/ STEAKS TENDERIZE Y OR N/ GRIND / STEW

\* FLANK YES OR NO SAVE SKIRT YES / NO

\*SHANK: CROSS CUT/ GRIND

\*STEW MEAT: YES OR NO #\_\_\_\_\_\_\_\_\_\_\_\_\_

\*DOG BONES: YES OR NO

STEAK THICKNESS:\_\_\_\_\_\_\_# OF STEAKS PER PACKAGE: \_\_\_\_\_\_\_\_ROAST SIZE:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

BURGER SIZE PACKAGES: 1 LB 1 ½ LB 2 LB OFFALLS YES/NO # OF CRATES\_\_\_\_\_\_\_\_

**PICK UP DOCUMENTATION: DATE & TIME PICKED UP:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ TOTAL CRATE COUNT: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ EMPLOYEE INITIALS:\_\_\_\_\_\_\_\_\_\_\_CUSTOMERS INITIALS:\_\_\_\_\_\_\_\_\_\_\_\_**