



Producer Name: _____

Pen _____ Age _____
 Bull _____
 Heifer _____
 Steer _____

Beef Cutting Order

Name for other Half: _____ If Halved

Name: _____ **Ph. #** _____ **Ph. #** _____

Date: _____ **Address:** _____

Email: _____

Hang Time _____ **Days** _____ **Pkg. For** _____ **Hamb. Pkgs.** 1# 1½# 2#
How Many Servings

Stew (Boneless) _____ **# Soup Bones:** _____ **Fajita Meat:** Flank - Skirt

Ribs: BBQ Cuts: _____ **Stew**(bone-in) _____ **Hamburger:** _____

Bone in Ribeye: _____ **Ribeye Stk.** (Boneless) _____

Hindquarter

You can either get T- Bone or

T-Bone: _____ **Filet Mignon:** _____ **New York Strip:** _____ Filet Mignon and New York Strip

Sirloin Stks. _____

Jerky/Round Stks: _____ **Tenderized** _____ **Orig./Cajun** _____

Sirloin Tip Roast _____ **Rump Roast** _____ **Pikes Peak** _____ Rump Roast is bone in.

Front Shoulder

Chuck: Steak: _____ **Roast:** _____ **Hamburger:** _____

Shoulder: Steak: _____ **Roast:** _____ **Hamburger:** _____

Brisket: Whole _____ **In 1/** _____ **Hamburger** _____

Neck: Steak: _____ **Roast:** _____ **Hamburger:** _____

Jerky: Orig.: _____ **#** **Cajun:** _____ **#** Allow 3-5 Days extra for jerky **Burritos** _____ **W/ Beans** _____

Liver: _____ **Tongue:** _____ **Tail:** _____ **Heart:** _____

Office Use - Stew Meat _____ **# Tenderized** _____ **# Hamburger** _____ **# BSE** _____ **Complete** _____

A	B	C	D	E	F	G	H	I	J	K	L	M

_____ **Rolling Cart-Baskets** _____ **In Freezer Shelf #** _____

Special Instruction: _____