



Hootie Hoo Processing Co.

Beef Cut Specifications

(352)464-7559

Customer Information

Name: _____
 Phone: _____
 Email: _____
 Address: _____

Kill Date: _____ Tag #: _____ Hang Time: _____
 Cut Date: _____

Carcass Weight: _____

Cut Specifications

Chuck

- Roast _____
- Steak _____ Thickness _____ Per Pack _____

Shoulder

- Roast _____
- London Broil _____
- Steak _____ Thickness _____ Per Pack _____

Rib

- Roast _____
- Rib-in Steak _____ Thickness _____ Per Pack _____
- Ribeye _____ Thickness _____ Per Pack _____

Stew

- Boneless _____
- Brisket _____
- Soup Bone _____
- Short Rib _____

Round

- Top _____
- Bottom _____
- Cube Steak _____ Per Pack _____
- Eye Round _____

Additional Requests:

Cut Specifications

- Sirloin Tip Roast: _____
- Rump Roast: _____
- Sirloin:

Thickness _____ Per Pack _____

- Porterhouse/T-bones:

Thickness _____ Per Pack _____

- NY Strip:

Thickness _____ Per Pack _____

- Filet Mignon:

Thickness _____ Per Pack _____

- Ground Beef: _____ Lbs. Per Pack

Check to keep:

- Ox Tail
- Liver
- Heart
- Tongue
- Dog Bones
- Fat