|  |  |  |  |
| --- | --- | --- | --- |
| Arrival Date: | Cut: | Tag #: | ¼ ½ Whole |
| Owner: | | Live Wt.: | Hang Wt.: |
| Telephone: | | Customer: | |
| Species/ Desc.: | | Telephone: | |
| Please circle how would you prefer to be contacted? **Telephone - Email - Text** | | Email: | |

|  |  |  |
| --- | --- | --- |
| Steaks Per Pack # |  |  |
| **Ground**  **Beef** | (circle size of package)  1# 2# 5#  *(standard)* | **Patties:**  Only in 15 lb. increments  **Amount: 15# 30# 45# 60# ALL**    **Amount per pack: 4 6 8 10** |
| **Roast**  **Best Choice**-of each, *grind the rest*  **Standard**- *All* *you can get* | Chuck  Shoulder  Sirloin Tip #  Rump Size: \_\_\_\_\_ | **Stew Meat**  (1 lb. packages)  **Amount**: **5# or 10#** |
| **Steak**   * 3/4 inch * 1 “ * 1 ¼ “ * 1 ½ “ * 2 “ | **BONE-IN STEAKS**  T-Bone  Choose between bone-in or bone- out steaks  Porter House  Rib-steak  Sirloin  Rounds: steaks or grind | **BONE-OUT STEAKS**  New York Strip  Filet (size)\_\_\_\_\_\_  Ribeye Skirt  Sirloin Flank  Rounds: Steaks, Cube, Grind |
| **Brisket** | Cut in half (point and flat) | Whole |
| **Organs** | Heart Tail Liver Tongue |  |
| **Other/Ribs** |  |  |
| Extra Costs: 1# packs ground (.05) on hang weight  Patties – varies on amount (Poundage x .50 Cents)  Splitting beef into quarters (.10) on hang weight | | 1 steak per pack (.05) on hang weight  Chuck breakdown (.08) per hang weight  Bones .92 cents a pound  Specialty cuts – (.05) on hang weight |

Send completed cut sheet to [tammy@lighthillmeats.com](mailto:tammy@lighthillmeats.co)

**Non-Standard**

**Standard**