|  |  |  |  |
| --- | --- | --- | --- |
| 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 ShoulderSirloin 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 steaksPorter House Rib-steakSirloinRounds: steaks or grind |   **BONE-OUT STEAKS**New York Strip Filet (size)\_\_\_\_\_\_Ribeye SkirtSirloin FlankRounds: 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

**Non-Standard**

**Standard**