

Beef Cutting Instructions

Customer: _____ **Phone:** () _____ - _____

Slaughter Date: ____/____/____ **Hanging Weight:** F ____ H ____

Farmer: _____ **Beef:** _____ F ____ H ____

Hind Quarters: ½ 1 2

Front Quarters: ½ 1 2

Round Steaks ____ - ____ **Cubed**

Sirloins ____ - ____

T-Bones ____ - ____ **N.Y. Strips**

Porterhouses ____ - ____ **Filets**

Pikes Peak Roasts ____ #

Rump Roasts ____ #

Sirloin Tip Roasts ____ #

Stew Meat: ____ pkg(s)

Flank Steak

Dog Bones

Tallow

Ribeye Steaks ____ - ____

*Bone-In or Rib Roasts

Chuck Roasts ____ #

Arm Roasts ____ #

Brisket

Short Ribs

Skirt Steak

Soup Bones

Ground Beef: 1# 1 ½# 2#

Patties ____ Box(es) [____ #]

Liver Heart Tongue Oxtail

Slaughter: \$ ____

Processing: ____ lbs. \$ ____

Split Half: \$ ____ **1pp:** \$ ____

Over 225# qtrs: ____ lbs. \$ ____

Patties: \$ ____ **Split GB:** \$ ____

Cubing: \$ ____ **Other:** \$ ____

Cut/Pkg Offal: L\$ ____ HTO\$ ____

Lug Weight ____ #

BASKETS: ____

TOTAL BILL: \$ ____

*Remind to Bring ____ Container(s) { }