

# BEEF CUTTING INSTRUCTIONS



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*There is a \$3/day storage fee for all orders left after 7 days after you have been notified.*

*Meat left over 30 days will be donated to the local food bank.*

*Office use only*

Locker \_\_\_\_\_  
Sltr: MV \_\_\_\_\_ MOBILE \_\_\_\_\_  
C&W: Basic \_\_\_\_\_ Ext \_\_\_\_\_  
Haul fee: \_\_\_\_\_  
Hang Wt: \_\_\_\_\_  
Beef ID: \_\_\_\_\_

NAME: \_\_\_\_\_ LABEL: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_  
PHONE: \_\_\_\_\_  
EMAIL: \_\_\_\_\_

Whole \_\_\_\_\_ Half \_\_\_\_\_ Qtr \_\_\_\_\_ *Qtr beef are front and back qtr divided evenly, cut similar*

Grower \_\_\_\_\_

## FRONT QUARTER

### Chuck:

Roast or chuck steak or hamburger

### Rib:

Steaks and/or Roast (Prime Rib, size \_\_\_\_\_)

or rib eyes or hamburger

Brisket or hamburger

Short ribs or Flankenstyle or hamburger

Steaks per pkg: 2 4 other \_\_\_\_\_

Steak thickness: \_\_\_\_\_ (avg 3/4")

Roast size: \_\_\_\_\_ (avg 3-4 lbs)

Hamburger pkg size: 1 lb 1.5 lb 2 lb

Soup bones : Yes No

Stew meat: # of pkgs: \_\_\_\_\_

## HIND QUARTER

Flank or hamburger

Sirloin tip: roast or steaks or hamburger

Sirloin steak or boneless sirloin or hamburger

T-bones or New York/filets or hamburger

Rump roast or hamburger

### Rounds:

Top: Steaks or roast or cubed steaks or hamburger or carne asada

Bottom: Steaks or roasts or cubed steaks or hamburger or carne asada

## Cut Requests/Special

### Instructions:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Variety cuts:

Liver: \_\_\_\_\_ Heart: \_\_\_\_\_ Tongue: \_\_\_\_\_ Oxtail: \_\_\_\_\_ Dog bones: \_\_\_\_\_