

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

Hang Wt: _____

Haul fee: _____

Beef ID: _____

Grower pays: Yes

Grower P/up: Yes

NAME: _____

LABEL: _____

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 $\frac{3}{4}$ ")

Roast size: _____ (avg 3-4 lbs)

Hamburger pkg size: 1 lb 1.5 lb 2 lb

Soup bones : Yes No

Stew meat: Yes No

HIND QUARTER

Flank or hamburger

Tri-Tip: Y N

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

Special Instructions/Smoke

Product:

Variety cuts:

Liver: _____ Heart: _____ Tongue: _____ Oxtail: _____ Dog bones: _____

BASKET COUNT

FRESH: _____

SMOKE PRODUCT : _____