

Beef Cut List



Customer name: _____
 Customer phone: _____
 Livestock owner: _____
 Livestock owner phone: _____

Slaughter date: _____
 Whole:
 Side:
 Quarter: Front
 Hind
 Mixed

HANGING WEIGHT: _____ SRM:

HIND					
	Steak	Roast	Steak Thickness		Steak Thickness
***	T-Bone:	<input type="checkbox"/>	check one or both Circle Thickness: 1/2 3/4 1 1.5	OR	Boneless T-Bone: <input type="checkbox"/> (filet mignon + striploin) Choose thickness: 1/2 3/4 1 1.5
***	Sirloin:	<input type="checkbox"/>	1/2 3/4 1 1.5		
**	Sirloin Tip:	<input type="checkbox"/>	1/2 3/4 1 1.5		
**	Round:	<input type="checkbox"/>	1/2 3/4 1 1.5		
**	Minute:	<input type="checkbox"/>	(mechanically tenderized fast fry made from Round, 1/8 thick)		

FRONT					
	Steak	Roast	Steak Thickness		
***	Prime Rib:	<input type="checkbox"/>	check one or both Circle Thickness: 1/2 3/4 1 1.5	OR	Hamburger
*	Cross Rib:	<input type="checkbox"/>	1/2 3/4 1 1.5	OR	<input type="checkbox"/>
*	Blade:	<input type="checkbox"/>	1/2 3/4 1 1.5	OR	<input type="checkbox"/>

MISC	
Check which you want:	
Liver:	<input type="checkbox"/>
Heart:	<input type="checkbox"/>
Tongue:	<input type="checkbox"/>
Braising: Ribs:	<input type="checkbox"/>
Stew Beef:	<input type="checkbox"/>
Soup Bones:	<input type="checkbox"/>
Kidney:	<input type="checkbox"/>

GROUND BEEF:		
Ground Beef:	Medium-Lean: <input type="checkbox"/>	Choose package size: 1lb 1.5lb 2lb
	Lean: <input type="checkbox"/>	
<small>(ground beef yield approx 40%+/- after all other cuts are made)</small>		

Special Requests:
Note that special requests are subject to additional charges at the butcher's discretion

PACKAGING INSTRUCTION		
Circle one:		
Steaks: How many per package	1 2 3 4	(recommend 1 per person in household - \$10 fee for individual wrapping)
Roasts: How many lbs per	2-3 3-4 4-5	(we recommed approx 1lb per person in household)

PROCESSING FEES																			
<table style="width: 100%;"> <tr> <td>Wrapping</td> <td>Select one:</td> </tr> <tr> <td>Butcher paper & seran:</td> <td>.89/lb <input type="checkbox"/></td> </tr> <tr> <td>Vacuum pack:</td> <td>.99/lb <input type="checkbox"/></td> </tr> <tr> <td colspan="2" style="text-align: center;"><small>Default: Butcher paper & seran</small></td> </tr> </table>	Wrapping	Select one:	Butcher paper & seran:	.89/lb <input type="checkbox"/>	Vacuum pack:	.99/lb <input type="checkbox"/>	<small>Default: Butcher paper & seran</small>		<table style="width: 100%;"> <tr> <td>Optional Services</td> <td>Instructions:</td> </tr> <tr> <td>Pricing: +.20c/lb</td> <td><input type="checkbox"/></td> </tr> <tr> <td>Ind. Weights: +.10c/lb</td> <td><input type="checkbox"/></td> </tr> <tr> <td>Kitting: \$5/box</td> <td><input type="checkbox"/></td> </tr> <tr> <td colspan="2" style="text-align: center;"><small>For producer use only</small></td> </tr> </table>	Optional Services	Instructions:	Pricing: +.20c/lb	<input type="checkbox"/>	Ind. Weights: +.10c/lb	<input type="checkbox"/>	Kitting: \$5/box	<input type="checkbox"/>	<small>For producer use only</small>	
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*** = premium steak | ** = secondary cut - good as a steak or roast | * = lean - best as a roast

Picked up: _____

Box Count:

Please fill in all above fields including steak thickness, qty per package and roast size. Incomplete forms are subject the butcher completing the order at their discreion or clerical fees to collect this information.