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BEEF
Cutting Instruction sheet

Custom ☐   **Retail** ☐

Last Name	First	Phone			

Farmer Name			Animal #	Live weight	Hanging weight

Circle one: WHOLE   HALF   SPLIT HALF   FORE   HIND

Slaughter Fee: $90 (over 1500 lbs. additional $40) (Plus hide)   **Waste Water Disposal Fee:** $14   **Dirty Cattle Fee:** $30   **Aging Fee:** $5/day over 14 days
Processing: Paper wrapped $.65/lb. Vac seal $.65/lb. ($15 additional per quarter for split half)   **Grind Fee:** $.15/ lb.   **Freezer Storage:** $10/day after 5 days

Place a check mark (√) beside each cut that you want and a line (—) beside the cuts that go into ground beef.
Circle your final choice selections on the right. (S) = Standard option will be used if left blank.

Fore Quarter

		ARM ROAST All or Best (S) 2-4lbs (S) or 4-6lbs	**Processing Notes:**	
		CHUCK ROAST All or Best (S) 2-4lbs (S) or 4-6lbs		
		BRISKET 2-4lbs (S) or 4-6lbs Bone-IN (S) or Boneless		
		SOUP BONES - For broth or soup		
		SHORT RIBS		
		RIB STEAK (S) (bone-in) **or RIBEYE (**bone out) **or EYE ONLY** How Thick?_____(1"-S) Number per package_____(2-S)		
		RIB ROAST (not available if choosing rib steak or rib eye option) 2-4lbs (S) or 4-6 lbs or Whole		
		SKIRT STEAK		

Hind Quarter

		FLANK STEAK	
		T-BONE & PORTERHOUSE	**T&P -** How thick? _____ (1"-S) Number per package _____ (2-S)
		Or	**FM -** How thick? _____ (1.5"-S) Number per package _____ (2-S)
		FILET MIGNON & NEW YORK STRIP	**NYS -** How thick?_____ (1.5"-S) Number per package_____ (2-S)
		SIRLOIN STEAK How thick? _____ (1"-S) 1/pkg	
		RUMP ROAST 2-4 lbs. (S) or 4-6lbs. Bone-IN (S) or Boneless	
		SIRLOIN TIP ROAST	
		SWISS STEAK	
		ROUND STEAK Plain or **Cube (**tenderized)	
		BOTTOM ROUND ROAST	

		OFFALS - LIVER HEART TONGUE OXTAIL	**Processing Notes:**
		STEW BEEF - Number of pounds _____ ($.35/lb. extra stew or canning)	
		GROUND BEEF 1lb. (S) or 1.5lb. 2lb. chubs or vac sealed (S) ($0.05/lb.)	
		PATTIES 4 oz. (S) or 6 oz. Number per package _____ (4-S) (additional $ .55/lb. for patties)	

Packaging Options: (circle one)   **PAPER WRAPPED**   **VAC SEALED**

BUTCHER BLOCK USE ONLY: Cut instruction initials _____   Number of trays of processed meat _____