



Beef cutting order DATE

NAME _____

PH # 224-407-1114

PHONE _____ email _____

White paper wrap (.75/lb) or clear vac (\$1/pd)

GROUND ROUND 1#pkg yes or no Any cuts you don't want can be cut into

ROUND STEAK/ANY CUBE STEAK yes or no more ground beef

ROUND ROAST yes or no

SIRLOIN STEAK yes or no bone in or out?

T BONE STK QTY PER PACK _____ HOW THICK _____ *YOU CAN EITHER HAVE T BONES OR
OR NEW YORKS & FILETS

TENDERLOIN QTY PER PACK _____ 6 or 8 OZ standard thickness is 1 " on steaks

NEW YORK QTY PER PACK _____ HOW THICK _____ we suggest anywhere ¾" to 1 ¼ "

RIB EYE HOW MANY PER PACK _____ HOW THICK _____

FLANK STEAK YES OR NO

SKIRT STEAK YES OR NO

SIRLOIN TIP ROAST YES OR NO *MOST ROAST ARE 3# -4# EACH

RUMP ROAST YES OR NO can be cut in 1/2

CHUCK ROAST (POT ROAST) YES OR NO

ARM ROAST (POT ROAST) YES OR NO

HAMBURGER 1# OR 2# PKGS what % made into tubes _____ with burger you have a

PATTIES 1/3# OR 1/4# what % made into patties _____ choice of both

STEW MEAT 1# PKGS HOW MANY PKGS 5 OR 10

CIRCLE IF YOU WANT: SHORT RIBS SOUP BONES HEART LIVER TONGUE BRISKET TRITIP HANGER OXTAIL

ANY OTHER NOTES: _____