

Beef Cutting Instructions CCIA# _____ Weight _____ Quarter _____ Half _____

Customer Name _____ **Phone #** _____ **OTM Y N** _____

Steak Thickness $\frac{3}{4}$ " _____ 1" _____ 1 $\frac{1}{2}$ " _____ **#/Package** 2 _____ 3 _____ 4 _____ **Roast** 2-3lbs _____ 3-4lbs _____ 4-5lbs _____

Hamburger 1lb _____ 1.5lbs _____ 2lbs _____ **Stew** 1lb _____ 1.5lbs _____ 2Lbs _____

Please choose one option in each row. If you are getting a whole beef, then you may ask for two cuts from each row. The first option in each row is standard cutting. We will do our best to cut it the way you ask. **Thank you! Comments** _____

Chuck	Standard Cuts	Alternative Cuts	
Shank	<i>Steak</i> _____		Hamburger _____
Brisket	<i>Flat Brisket</i> _____	Rolled Roast _____	Stew _____ Hamburger _____
Cross Rib	<i>Roast</i> _____	Boneless Short Rib Roast _____	Steak _____ Hamburger _____
Blade	<i>Roast</i> _____	Boneless Steak _____	Bone-in Steak _____ Hamburger _____

Rib

Prime Rib	<i>Prime Rib Steak</i> _____	Prime Rib Roast _____	Boneless Rib Eye Steak/Back Ribs _____
Ribs	<i>2" Braising Ribs</i> _____	Long BBQ Ribs _____	Hamburger _____

Loin

Short Loin	<i>T-Bone Steak</i> _____	New York Striploin Steak _____	
Sirloin	<i>Steaks</i> _____	Roast _____	Hamburger _____
Tenderloin	<i>Steaks</i> _____	Aprox. 2 lbs Roast _____	Whole Roast _____

Flank

Flank Steak	<i>Steak</i> _____	Stew _____	Stir-Fry _____	Hamburger _____
Skirt Steak	<i>Steak</i> _____			Hamburger _____

Hip/Round

Sirloin Tip	<i>Steak</i> _____	Roast _____		Hamburger _____
Inside Round	<i>Steak</i> _____	Roast _____	Minute Steak _____	Hamburger _____
Eye of Round	<i>Roast</i> _____	Steaks _____	Stir-Fry _____	Hamburger _____
Outside Round	<i>Roast</i> _____	Minute Steak _____	Stew _____	Hamburger _____
Rump Roast	<i>Stew</i> _____	Roast _____		Hamburger _____

Organs: Liver _____ Tongue _____ Heart _____ Oxtail _____ Soup Bones _____

Optional Meat Processing Costs –Min. 10lbs each #of lbs Drying Loss

Patties \$1.10\$/lb	$\frac{1}{3}$ _____ $\frac{1}{4}$ _____	_____	
Jerky \$5.50/lb		_____	50%
Pepperettes \$3.25/lb		_____	20-30%
Sausage \$2/lb Add Ground Pork? (Market Price) %	_____	_____	
Garlic _____ Honey Garlic _____ BBQ Blend _____ Italian _____ Regular _____			