BEEF CUTTING INSTRUCTIONS

NAME: ________________________________
PHONE NUMBER: ________________

CHUCK: Roasts, what size? 3, 4, 5, 6, or ____ lbs.
I would like some chuck steak: yes or no?
If yes, how thick? ______ inches; ______/pkg.

Flat Iron Steak: Yes or No

BBQ Ribs: Yes____ lbs./pkg or No

Boneless Brisket: Whole____ or Half_____

Neck bones: Yes____ 2 lb.____, 5 lb.____, all in one pkg.____

RIB: I would like ______ roasts, ______ rib steaks, ______ both.
I would like ______ roasts, 4, 5, 6, or ______ lbs.

Rib steaks ¾, 1, or ______ in thick; ______/pkg.

Short Ribs: Yes____ lbs./pkg or No

Flank Steak: Yes or No

Skirt Steak: Yes or No

LOIN:

SIRLOIN BUTT: Boneless Sirloin Steaks: ¾, 1, or ______ in thick; ______/pkg.
Butt Tenderloin: whole or cut? If cut, how thick: ______ in. Tri-Tip: Yes or No

SHORT LOIN: Porterhouse, T-Bone, Top Loin Steaks: ¾, 1, or ____ in thick; ___/pkg.

SIRLOIN TIP: Leave as roast ______, or cut into steaks ______.
If roast, whole _____ or half _____. If steaks, ¾, 1, or ____ in thick; ___/pkg.

ROUND: Boneless Round Steaks: yes or no?
How thick: ½, ¾, 1, or ______ in; ______/pkg. Tenderized: yes or no?
Boneless Swiss Steaks: yes or no? How many: 1 or 2?
How thick: 1, 1¼, or ______ in; ______/pkg.

Do you want any ______ Boneless Top Round Roasts: yes or no? 3, 4, 5, or ____ lbs.
Bottom Round Roasts: yes or no? 3, 4, 5, or ____ lbs.
Boneless Rump Roast ______ yes ______ no

MISCELLANEOUS CUTS:
Ground Beef: 1, 2, or ______ lbs/ pkg.
Want meat for stewing: Yes or No? How many lbs total: ______lbs. ______lbs/ pkg.

Bones: Yes____ marrow, knuckle: 2 lb.____, 5 lb.____, all in one pkg.____ or No_____

COMMENTS: ____________________________________________________________
_______________________________________________________________________

PAPER WRAPPED ~ $0.85/lb.  VACUUM PACKAGED ~ $1.20/lb.  DOUBLE PAPER WRAPPED ~ $1.05/lb.
WEIGHTS ON PACKAGE ~ $0.20/lb. ONE STEAK PER PACKAGE ~ $0.10/lb.
*Price is based on CCW

Minimum processing charge $450 due at drop off.