BEEF CUTTING INSTRUCTIONS

University of Arizona Food Product and Safety Laboratory
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NAME: ____________________________
PHONE NUMBER: _______________

NUMBER IN FAMILY: __________

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 (chuck must go boneless): 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; __/pkg
Tri-Tip: Yes or No
SHORT LOIN: Porterhouse & T-Bone 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, 1 ¼, 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: ____________________________________________________________
_____________________________________________________________________
_____________________________________________________________________

REMAINDER OF INVOICE IS PAID FOR AT TIME OF PICK-UP

Minimum processing charge $450 due at drop off.
Waste disposal fees $15 per beef, $20 per beef deboned