

# BEEF CUTTING INSTRUCTIONS

# CARTER'S CUSTOM CUTS

NAME: \_\_\_\_\_

Ph no: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

PREFER BONE IN OR BONELESS CUTS

Preference: # steaks/pkg: \_\_\_\_\_; roasts lbs \_\_\_\_\_

## CHUCK:

Roasts: size 3-4, 5-6 lbs

Some chuck steaks: thick: ¾, 1, 1 ½"

BRISKET: whole or half

## RIB :

May have roasts or rib steaks

RIB ROAST: 3-4, 4-5 LBS how many \_\_\_\_\_

RIB STEAKS: ¾, 1, 1 ½ IN THICK bone in or boneless

Short rib: YES/NO

Back rib: Yes / No (only with boneless rib steak)

## LOIN:

Top Sirloin: steaks: ¾, 1, 1 ½ in

Tri-Tip: yes or no

Short loin: Porterhouse, T bone ¾, 1, 1 ½ in OR Filet Mignon ¾, 1, 1 ½, 2 in New York ¾, 1, 1 ½, 2 in

Sirloin Tip: roasts: 3-4, 4-5 LBS OR STEAKS: ¾, 1, 1 ½

## ROUND:

Top Round: roast: size 3-4, 5-6 lbs OR Top Round Steaks: : ¾, 1, 1 ½ in tenderize Y / N

Bottom Round: roasts : size 3-4, 5-6 lbs OR Bottom Round Steaks: : ¾, 1, 1 ½ in tenderize Y / N

Eye of Round: roasts : size 3-4, 5-6 lbs OR EYE OF Round Steaks: : ¾, 1, 1 ½ in tenderize Y / N

## MISCELLANEOUS CUTS:

Ground beef: 1 lb, 2 lb or 5 lb packaging Flank steak: yes or no Skirt Steak yes/ no

Stew Meat cubes: how many total pounds? \_\_\_\_\_ pounds in each package \_\_\_\_\_

Tongue : Y/N Liver: Y/N Heart: Y/N OXTAIL : Y/N

FOR CUSTOM SLAUGHTER, DEPOSIT TO BE PAID AT DROP OFF: \$400.00

ALL PROCESSING CHARGES DUE AT PICK UP signature: \_\_\_\_\_ date: \_\_\_\_\_

**STANDARD CUTS: YES OR NO** we will cut the beef using standard protocol for size and weights: 4 lb roasts, 4 steaks/ package and 2 lb package ground beef

## STANDARD HANGING TIME IS 10 DAYS

\_\_\_\_\_ Individual weight on packages~ add \$0.20/lb

\_\_\_\_\_ paper wrap: \$0.82/lb

\_\_\_\_\_ VAC PKG ~ \$1.12/LB

\_\_\_\_\_ Double Paper wrap ~\$1.05 / lb

\_\_\_\_\_ One steak per package add ~\$0.20/lb

**BOXED FROZEN PRODUCT IS TO BE PICKED**

**WITHIN 10 DAYS OF NOTICE: STORAGE**

**CHARGES MAY APPLY FOR PRODUCT NOT PICKED UP**

**BEYOND THIS TIME @ \$10.00/ DAY**

**prices are based on hot carcass weight (HCW) and**

**will include offal and head if requested.**

**\*\*\*GROUND PRODUCT IS PACKAGED IN PLASTIC**

**CHUB BAGS. IF YOU WANT SOMETHING**

**DIFFERENT YOU MUST LET US KNOW**