

BEEF CUTTING INSTRUCTIONS

NAME: _____

PHONE NUMBER: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

Preference: # steaks/pkg: _____ : roasts lbs.: _____

CHUCK: Bone-In or Boneless

Roast size: 3-4, 5-6 lbs.

Chuck steaks: thick: $\frac{3}{4}$, 1, 1 $\frac{1}{2}$ "**Flat Iron:** Yes / No **Chuck Mock Tender:** Yes / No

(Flat Iron and Mock Tender only available with Boneless Chuck)

BRISKET: whole or half**RIB:** Prime Rib Roast or Ribeye SteaksPRIME RIB ROAST: 3-4, 4-5 lbs. how many: _____ **OR**RIBEYE STEAKS: $\frac{3}{4}$, 1, 1 $\frac{1}{2}$ " bone-in or boneless**Short Rib:** Yes / No**Back Rib:** Yes / No (only with **BONELESS** ribeye steak)**LOIN:****Top Sirloin Steak:** $\frac{3}{4}$, 1, 1 $\frac{1}{2}$ "**Tri-Tip:** Yes / No**Short Loin:** Porterhouse, T-Bone $\frac{3}{4}$, 1, 1 $\frac{1}{2}$ " **OR**Filet Mignon $\frac{3}{4}$, 1, 1 $\frac{1}{2}$, 2" , New York $\frac{3}{4}$, 1, 1 $\frac{1}{2}$, 2" (Bone-In OR Bnls)**Sirloin Tip:** Roasts: size 3-4, 5-6 lbs. OR Steaks: $\frac{3}{4}$, 1, 1 $\frac{1}{2}$ "**ROUND:****Top Round: Roast:** size 3-4, 5-6 lbs. OR Top Round Steaks: $\frac{3}{4}$, 1, 1 $\frac{1}{2}$ " tenderize Y / N**Bottom Round:** Roast: size 3-4, 5-6 lbs. OR Bottom Round Steaks: $\frac{3}{4}$, 1, 1 $\frac{1}{2}$ " tenderize Y / N**Eye of Round:** Roast: size 3-4, 5-6 lbs. OR Eye of Round Steaks: $\frac{3}{4}$, 1, 1 $\frac{1}{2}$ " tenderize Y / N**MISCELLANEOUS CUTS:** **Flank Steak:** Yes / No **Skirt Steak:** Yes / No **Flap Steak:** Yes / No **Shanks:** Yes / No**Stew Meat:** Total pounds? _____ Pounds per package? _____**Ground Beef:** 1lb OR 2lb**Fresh Beef Patties:** 10lb Minimum: 4/pkg unless specified otherwise

Original: _____ lbs. \$1.85/lb. Green Chili/Cheddar: _____ lbs. \$2.60/lb. Jalapeno/Cheddar: _____ lbs. \$2.60/lb.

Tongue: Y / N **Liver:** Y / N **Heart:** Y / N **Oxtail:** Y / N **Bones:** Y / N **Head** \$25 **Hide** \$100

STANDARD CUTS: YES OR NO we will cut the
beef using standard protocol for size and weights: 4 lb
roasts, 4 steaks/ package and 1 lb package ground beef

STANDARD HANGING TIME IS 14 DAYS

_____ Thermoforming Vac Pkg: \$1.72/lb.

_____ Paper Wrap: \$1.50/lb.

_____ Double Paper Wrap: \$1.61/lb.

_____ Individual Weights on Packages: **ADD** \$0.56/lb._____ One Steak per Package: **ADD** \$0.56/lb.

**BOXED FROZEN PRODUCT IS TO BE PICKED
UP WITHIN 10 DAYS OF NOTICE. STORAGE
CHARGES MAY APPLY FOR PRODUCT NOT
PICKED UP BEYOND THIS TIME @ \$10/DAY**

**Prices are based on hot carcass weight (HCW) and
will include offal and head if requested. Additional
Slaughter fee (\$135) & Waste fee(\$30) charges are
applied.**

*****GROUND PRODUCT IS PACKAGED IN
PLASTIC CHUB BAGS. IF YOU WANT
SOMETHING DIFFERENT, YOU MUST LET
US KNOW**

ALL PROCESSING CHARGES ARE DUE AT PICK UP

Signature: _____ Date: _____