



## Beef Cutting Order

NAME \_\_\_\_\_ **Whole/Half** \_\_\_\_\_ Tag  
 Phone \_\_\_\_\_ Email \_\_\_\_\_  
 Weight \_\_\_\_\_ \$lb \_\_\_\_\_ Amount \_\_\_\_\_

CUT OF BEEF	WHAT SIZE?		OTHER
Chuck Roast-	3# packs- Bone in / boneless or ground beef		
Shoulder	Roast / stew beef / ground beef		
Brisket	Whole/ Half / stew beef / ground beef		
Short Ribs	2# packs		
Stew	How Many Packs?		1 # Packs
Steaks	HOW THICK?	How Many to a Pack?	
Ribeye-Boneless/Bone-In	1 ¼"	2	
T-Bone	1-2"	2	
Filet	2"	2	
Strip	1 ¼"	2	
Sirloin	1"	2- kabobs available 1# packs	

### ROAST OR CUBE- Circle ONE

Sirloin tip	Roast / Cube Steak / stir-fry / ground beef	
Top Round/London Broil	Roast / Cube Steak/ stir-fry / ground beef	
Bottom Round	Roast / Cube Steak / Grind ground beef	
Eye of Round	Roast / Cube Steak / Grind ground beef	
Rump	Roast / Cube Steak / Grind ground beef	

Ground Beef	
2 LB PACKS	

	YES/NO
Flat Iron	
Flap	
Flank	
Skirt	
Hanger	
Tail	
Kidneys	
Heart	
Liver	

BONES	YES/NO
Boxed/ RANDOM	
Marrow	
Soup Bones or Shank 2"	
Neck Bones	

\*If not stated, roast will be cut 3# and steaks ¾". If not marked, it will be understood you do not want that cut and it will be put into ground beef. If an animal is 30 months or older, t-bones & bone-in ribeyes will not be available due to USDA regulations.