

Beef Cutting Instructions

Name: _____ Date: _____

Address: _____ City: _____

Zip Code: _____ Phone Number: _____

Whole/Half/Quarter (circle one)

New York Strip Steak: _____ Thick _____ per pkg

(option not available for quarters)

Tenderloin: (circle one) whole tenderloin or butterfly _____ Thick _____ per pkg

(option not available for quarters)

OR

T-Bones & Porterhouse: _____ Thick _____ per pkg

Sirloin Steak: _____ Thick _____ per pkg

Ribeye Steak: _____ Thick _____ per pkg - Boneless: (circle one) Yes or No

Roast: _____ LBS. each Stew Meat (\$.99/# add'l charge): Yes _____ LBS. or No

Round Steak _____ Thick _____ per pkg—Tenderized (\$.99/# add'l charge): Yes or No

Hamburger Tubes: (circle only one): 1# 1.5# 2#

Patties (10# minimum): _____ LBS

Back Ribs (only available if ribeye are boneless): Yes or No

Short Ribs: Yes or No Soup Bones: Yes or No Heart: Yes or No

Brisket: Yes or No Liver: Yes or No Tongue: Yes or No

Animal Received From (First & Last name): _____

Notes: _____