

Beef Cutting Form

Name: _____ Date: _____

Address: _____ City _____

Zip _____ Phone _____

Whole / Half / Quarter Please Circle 1

T-Bones/Porterhouse-Y/N ___ thickness ___ per pkg

Sirloin Steaks-Y/N ___ thickness ___ per pkg

Ribeye -Y/N ___ thickness ___ per pkg BNLS-Y/N

Back Ribs-Y/N Short Ribs-Y/N Soup Bones-Y/N

Roasts-Y/N ___ LBS Ea Stew meat-Y/N

Round Steaks-Y/N ___ Thickness - Tenderized Y/N

Hamburger ___ # tubes Patties ___ lbs(10# min)

Heart-Y/N Liver-Y/N Tongue – Y/N

Received From: _____

Notes: _____