

# Beef Cut Sheet

Customer Number:	Name:	Phone:
	Address:	Cell:
		Work:

DATE: _____	WHOLE	SIDE	SPLIT	WEIGHT _____
Round Steak			Chuck Roast	
Cubed (Minute) Steak			Arm Roast	
T-Bone			Rump Roast	
Sirloin			Rib Roast	
Porterhouse			Beef Ribs	
Rib Steak			Stew Meat	
Rib Eye Steak			Ground Beef	
Brisket				
			Patties (20 lb. minimum)	

Liver	YES	NO	EXTRAS/COMMENTS:
Heart	YES	NO	
Tongue	YES	NO	

Producer Name / #:

Tag # / Marking:

# Beef Cut Sheet Instructions

Customer Number:	Name:	Phone:
	Address:	Cell:
		Work:

DATE: _____	WHOLE	SIDE	SPLIT	WEIGHT _____
Round Steak	Yes / No	# per package	Chuck Roast	All/Best/#/None 2-3lb or 3-4lb
Cubed (Minute) Steak	Yes / No	# per package	Arm Roast	All/Best/#/None 2-3lb or 3-4lb
T-Bone	Thickness	# per package	Rump Roast	All/Best/#/None 2-3lb or 3-4lb
Sirloin	Thickness	# per package	Rib Roast	**
Porterhouse	Thickness	# per package	Beef Ribs	All/Best/None
Rib Steak (with bone)	**Thickness	# per package	Stew Meat	Yes/No #of pkgs lb/pkg
Rib Eye Steak (no bone)	**		Ground Beef	1lb or 1 ½lb
Brisket	Whole / 2 Chunks			
			Patties (20 lb. minimum)	# of lbs. # per package

Liver	YES	NO	*Additional costs for: de-boning steaks, individual packaging, vacuum sealing ground beef, any steak cuts not listed, patties, lard, cubing, stew/canning meat, and any extras. See price sheet for more information. <b>**Rib steaks/rib eye steaks/rib roast=Choose 1 option.</b>
Heart	YES	NO	
Tongue	YES	NO	

\*All cuts are vacuum sealed \* Ground Beef is packaged in Tubes\*