Beef Cutting Instructions

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OFFICE USE

Kill Date: _____

Butcher Date: _____

OTM: ☐ Y ☐ N Farm Kill: ☐ Y ☐ N

QA ☐ READY ☐

Cut & Wrap $1.05 – Farm Kill $1.10/lb or min $400/beef

CUSTOMER

Name: _____ **Phone Number:** _____

Beef (½, ¼, etc.): _____ **Weight:** _____ *(min $400 for whole beef)*

Supplier of Beef: _____

CUTTING INSTRUCTIONS

Soup Bones	☐ No ☐ Yes _____
Brisket	☐ Y ☐ N **Flank** ☐ Y ☐ N **Tri-Tip** ☐ Y ☐ N
Ribeye	_____ /pkg. **Steak** _____ **inches thick**
Roast	# _____ pkgs. _____ lbs/pkg
Short Ribs	# _____ pkgs. _____ lbs/pkg
T-Bone OR	☐ T-Bone # _____ /pkg. *(Note: 1/pkg $10/loin surcharge)*
NY & Tenderloin	☐ New York _____ /pkg. & Tenderloin _____
Sirloin	_____ /pkg. *(1 slice is 2 pcs)* and/or ☐ Sirloin Cap
Round	☐ Steak _____ ” **OR** ☐ Roast
***Stew Beef**	_____ pkgs. _____ lbs/pkg *(Greater than 10 lbs add $1/1 lb)*
Ground Beef	lbs: _____ *(1 lbs cost $30/animal extra)*
Liver	☐ No ☐ Yes ☐ Whole or # packages _____
Beef Patties	☐ Seasoned ☐ Plain Lbs _____ *min. 20 lbs (Add $2.00/lb)*
Specialty	☐ Tongue ☐ Heart ☐ Oxtail ☐ Hanger ☐ Cheeks ☐ Kidneys
Vacuum Pack	☐ Vacuum Pack Order *(Add $0.15/lb carcass wgt)*

ADDITIONAL NOTES

Beef Sausage	Minute Steak	Slicing @ ¼”	Teriyaki Jerky
$2.50/lb	$1.75/lb	$1/lb	$4.50/lb