



# Beef Cutting Order

Pen \_\_\_\_\_ Age \_\_\_\_\_  
 Bull \_\_\_\_\_  
 Heifer \_\_\_\_\_  
 Steer \_\_\_\_\_

Name: \_\_\_\_\_ Ph. # \_\_\_\_\_ Ph. # \_\_\_\_\_

Date: \_\_\_\_\_ Address: \_\_\_\_\_

Email : \_\_\_\_\_

Hang Time \_\_\_\_\_ Days Pkg. For \_\_\_\_\_ Hamb. Pkgs 1# 1½# 2#  
How Many Servings

## Hindquarter

Round Stks: \_\_\_\_\_ Tend. \_\_\_\_\_ # \_\_\_\_\_ Sirloin Stks. \_\_\_\_\_

T-Bone: \_\_\_\_\_ Filet Mignon: \_\_\_\_\_ New York Strip: \_\_\_\_\_

Sirloin Tip Roast: \_\_\_\_\_ Rump Roast: \_\_\_\_\_ Pikes Peak Roast \_\_\_\_\_

## Front Shoulder

Bone in Ribeye: \_\_\_\_\_ Ribeye Stk. \_\_\_\_\_

Chuck: Steak: \_\_\_\_\_ Roast: \_\_\_\_\_ Hamburger: \_\_\_\_\_

Shoulder: Steak: \_\_\_\_\_ Roast: \_\_\_\_\_ Hamburger: \_\_\_\_\_

Neck: Steak: \_\_\_\_\_ Roast: \_\_\_\_\_ Hamburger: \_\_\_\_\_

Ribs: BBQ Cuts: \_\_\_\_\_ Stew: \_\_\_\_\_ Hamburger: \_\_\_\_\_

Brisket: Whole \_\_\_\_\_ In 1/ \_\_\_\_\_ Hamburger \_\_\_\_\_

Stew: \_\_\_\_\_ # \_\_\_\_\_ Soup Bones: \_\_\_\_\_ A.H.# \_\_\_\_\_

Jerky: Orig.: \_\_\_\_\_ # Cajun: \_\_\_\_\_ # Allow 3-5 Days extra for jerky Burritos W/Beans \_\_\_\_\_ W/O Beans \_\_\_\_\_

Liver: \_\_\_\_\_ Tongue: \_\_\_\_\_ Tail: \_\_\_\_\_ Heart: \_\_\_\_\_

A	B	C	D	E	F	G	H	I	J	K	L	M
N	O	P	Q	R	S	T	U	V	W	X	Crate - Shelf	

\_\_\_\_\_ Rolling Cart-Baskets \_\_\_\_\_ In Freezer Shelf # \_\_\_\_\_

Special Instruction: \_\_\_\_\_