



Beef Cutting Order

Pen _____ Age _____
 Bull _____
 Heifer _____
 Steer _____

Name: _____ Standard Cut (Butchers Choice) Ph. # _____ Ph. # _____

Date: _____ Address: _____

Email : _____

Hang Time 7-10 Days Pkg. For 2 How Many Servings Hamb. Pkgs **1#** 1½# 2#

Hindquarter

Round Stks: Yes Tend. Yes # _____ Sirloin Stks. Yes

T-Bone: Yes Filet Mignon: _____ New York Strip: _____

Sirloin Tip Roast: Yes Rump Roast: Yes Pikes Peak Roast No

Front Shoulder

Bone in Ribeye: _____ Ribeye Stk. Yes

Chuck: Steak: _____ Roast: 1 Roast Hamburger: _____

Shoulder: Steak: _____ Roast: _____ Hamburger: Yes

Neck: Steak: _____ Roast: _____ Hamburger: Yes

Ribs: BBQ Cuts: _____ Stew: _____ Hamburger: Yes

Brisket: Whole Yes In 1/2 Hamburger _____

Stew: 5 # _____ Soup Bones: No 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: _____