



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

Stew (Boneless) _____ # Soup Bones: _____ Fajita Meat: Flank - Skirt

Ribs: BBQ Cuts: _____ Stew (bone-in) _____ Hamburger: _____

Bone in Ribeye: _____ Ribeye Stk. (Boneless) _____

Hindquarter

You can either get T- Bone or
 Filet Mignon and New York Strip

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

Sirloin Stks. _____

Round Stks: _____ Tenderized _____

Sirloin Tip Roast _____ Rump Roast _____ Pikes Peak _____
Rump Roast is bone in.

Front Shoulder

Chuck: Steak: _____ Roast: _____ Hamburger: _____

Shoulder: Steak: _____ Roast: _____ Hamburger: _____

Brisket: Whole _____ In 1/ _____ Hamburger _____

Neck: Steak: _____ Roast: _____ Hamburger: _____

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

Liver: _____ Tongue: _____ Tail: _____ Heart: _____

Office Use - Stew Meat _____ # Tenderized _____ # Hamburger _____ # BSE _____ Complete _____

| | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---------------|---|
| 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: _____