



Beef Cutting Order

Please write yes or no in the blanks

Pen _____ Age _____
 Bull _____
 Heifer _____
 Steer Black

Name: John Doe Ph. # 337-463-2310 Ph. # 337-463-2311

Date: Date of Kill Address: _____ Physical Address _____

Email: _____

Hang Time 7-14 Days Pkg. For 4 Hamb. Pkgs. 1# 1½# 2#

We normally do 7-10 Days
 We can go up to 14 days for heavy beef
 We normally do 7/8" on Steaks. Please note if different

How Many Servings

Stew (Boneless) How Many # Soup Bones: No Thin Meats: Flank - Fajita - Skirt

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

Bone in Ribeye: _____ Ribeye Stk. (Boneless) Yes 1 1/4"

Hindquarter

T-Bone: Bone-in Filet Mignon: The Small tender piece of T-bone. New York Strip: The larger side of the T-bone.

Sirloin Stks. Yes

Round Stks: Yes Tenderized Yes

Sirloin Tip Roast Yes Rump Roast Bone In Pikes Peak No

Front Shoulder

Chuck: Steak: Yes Roast: _____ Hamburger: _____

Shoulder: Steak: _____ Roast: Yes Hamburger: _____

Brisket: Whole Yes In 1/2 If you want it cut in Half Hamburger _____

Neck: Steak: _____ Roast: _____ Hamburger: No

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

Liver: Yes Tongue: No Tail: No Heart: No

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		

_____ Rolling Cart-Baskets _____ In Freezer Shelf # _____

Special Instruction: _____