Producer \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

No. of Animals \_\_\_\_\_\_

BEEF CUT SHEET \_\_\_\_\_ of \_\_\_\_\_

Date \_\_\_\_\_\_\_\_\_\_\_\_

Name as appears on label \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone Number \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Tag Number \_\_\_\_\_\_\_\_\_\_\_ WHOLE HALF Picked up By \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 **QUARTER BEEF**

☐ USDA ($60 kill fee, $0.86 per pound hanging weight) **Please circle one of the** **following options:**

☐ CUSTOM ($45 kill fee, $0.77 per pound hanging weight) **Boneless or Bone-In or Ground**

Live Weight \_\_\_\_\_\_\_\_ Hang Weight \_\_\_\_\_\_\_\_ \***Please note each sides quarters must match**

 ***THIS SECTION MAY DIFFER ON A 1/4***

***CHUCK – Select Only One***

☐ Roast ☐ Ground (BONELESS or BONE-IN)

***RIB – Select Only One***

☐ Ribeye Steak ☐ Roast (BONELESS or BONE-IN)

***LOIN – Select Only One***

☐ Bone In (T-bone) ☐ Boneless (Filet mignon, NY Strip) ☐ Roast

***SIRLOIN – Select Only One***

☐ Steaks ☐ Ground

***ROASTS – Select Any or All***

☐ Rump roast ☐ Sirloin tip roast ☐ Eye of round roast

***ROUND – Select Any or All***

☐ Steaks (tenderized once) ☐ Cube steak (tenderized twice) ☐ Ground

***BRISKET*** ☐ YES ☐ NO

***SHORT RIBS*** ☐ YES ☐ NO

***FLANK/SKIRT STEAK*** ☐ YES ☐ NO

***STEW MEAT*** ☐ YES ☐ NO

***SOUP BONES*** ☐ YES ☐ NO

***ORGAN MEAT*** HEART LIVER TONGUE OXTAIL

***STEAKS/PACKAGE*** \_\_\_\_\_\_\_\_

***STEAK THICKNESS*** \_\_\_\_\_\_\_\_ INCHES

***ROAST SIZE*** \_\_\_\_\_\_\_\_\_ LBS

***PATTIES*** ($0.99/LB, *25LB MIN*) ☐ YES ☐ NO

1/4LB \_\_\_\_\_\_\_ LBS 1/3LB \_\_\_\_\_\_\_ LBS

\*You can expect to get 50%-60% of your processing as ground beef, even if you get every possible cut available, so please choose any additional grind accordingly

\*Deviations/additions to this cut sheet are subject to error. We base all pricing on the cut sheet above and the efficiency it grants our processing floor