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

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

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

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

***CHUCK***

[•] Roast ☐ Ground (BONELESS or BONE-IN)

***RIB***

[•] Ribeye Steak ☐ Roast (BONELESS or BONE-IN)

***LOIN***

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

***SIRLOIN***

[•] Steaks ☐ Ground

***ROASTS***

[•] Rump roast [•] Sirloin tip roast [•] Eye of round roast

***ROUND***

☐ Steaks (tenderized once) [•] Cube steak (tenderized twice) ☐ Ground

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***

***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*** 2

***STEAK THICKNESS***  3 / 4 INCHES

***ROAST SIZE***  3-4 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