



BEEF CUT SHEET



Producer \_\_\_\_\_

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

\_\_\_\_\_ of \_\_\_\_\_

Date \_\_\_\_\_

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

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

USDA (\$60 kill fee, \$0.86 per pound hanging weight)

CUSTOM (\$45 kill fee, \$0.77 per pound hanging weight)

Live Weight \_\_\_\_\_ Hang Weight \_\_\_\_\_

**QUARTER BEEF**

**Please circle one of the following options:**

**Boneless or Bone-In or Ground**

**\*Please note each sides quarters must match**

**ROUND - Select Any or All**

Steaks (tenderized once)

Cube steak (tenderized twice)

Ground

**ROASTS - Select Any or All**

Rump roast

Sirloin tip roast

Eye of round roast

**SIRLOIN - Select Only One**

Steaks

Ground

**LOIN - Select Only One**

T-Bone

Filet Mignon & New York Strip

Other \_\_\_\_\_

**RIB - Select Only One**

Ribeye Steak

Rib Roast (BONELESS

or

BONE-IN)

**CHUCK - Select Only One**

Roast

Ground (BONELESS

or

BONE-IN)

**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

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

\*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