Beef

Cutting Instruction Sheet

Farm to Freezer Meat
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Last Name	First	Spouse	Phone			

Customer Name

Circle one: WHOLE   HALF   QUARTER

Inventory

Place a CHECK MARK (√) beside each cut that you want and a LINE (---) beside the cuts that go into ground beef.
Circle your final choice selections on the right. (S)= Standard option will be used if left blank.

Fore Quarter

		ARM ROAST All or Best **(S)** 2-4 lbs.**(S)** or 4-6 lbs.	PROCESSING NOTES:
		CHUCK ROAST All or Best **(S)** 2-4 lbs.**(S)** or 4-6 lbs.	
		BRISKET 2-4 lbs.**(S)** or 4-6 lbs. Bone-IN**(S)** or Boneless	
		SOUP BONES - for broth or soup	
		SHORT RIBS	
		RIB STEAK (S) (Bone-in or **RIB EYE** (bone out) **How Thick?** _____ (1"-S) **Number per Package** _____ (2-S)	
		RIB ROAST (not available if choosing rib steak or rib eye option) **2-4 lbs.** (S) or **4-6 lbs.** or **Whole**	
		SKIRT STEAK (whole or half only)	

Hind Quarter

		FLANK STEAK		
		T-BONE & PORTERHOUSE	**T & P - How Thick?** _____ (1"-S) **Number per Package** _____ (2-S)	
		--or--	**FM - Steak How Thick?** _____ (1.5"-S) **Num./pkg.** ___(2-S) or **Roast**	
		FILET MIGNON & NEW YORK STRIP	**NYS - Steak How Thick?** _____ (1.5"-S) **Num./pkg.** ___ (2-S) or **Roast**	
		SIRLOIN STEAK How Thick? _____ (1"-S) 1/pkg.		
		RUMP ROAST 2-4 lbs.(S) or 4-6 lbs. Bone-IN(S) or Boneless		
		SIRLOIN TIP ROAST		
		SWISS STEAK		
		ROUND STEAK **Plain** or **Cube** (Tenderized)		
		Bottom Round Roast		

		OFFALS - LIVER HEART TONGUE OXTAIL	
		STEW BEEF - Number of Pounds _____	PROCESSING NOTES:
		GROUND BEEF — **1 lb.** (S) or **1.5 lb**. or **2 lb.** / **Bag** (S) or **Same as Other Packaging**	
		PATTIES — **4 oz.** (S) or **6 oz.** / **Number per Package** _____ (4-S) (additional $.35/lb. for patties)	

Packaging Options: (circle one)
     Paper Wrapped   or   **Vac Sealed**

Below this line for The Butcher Block use only.

Cut Instruction Initials _____
Number of Trays of Processed Meat _____