



Cow Owner: _____ Cow Distribution: 1 ½ ¼
Phone Number: _____ Email: _____
Cow Identifiers (tag #s, marking, etc): _____
Customer Names (if applicable): **1 or ½:** _____
or **¼A:** _____ **¼B:** _____

To be filled out by the plant: Hanging Weight: _____ Age: _____ Label #: _____

Beef Cut Sheet

Initial Cuts	Preference (circle one)			Special Instructions?		
Brisket	No	Half	Whole			
Ribs	No	Short Ribs	Rack			
Skirt Steak	No		Yes			
Flank Steak	No	Whole	Sliced			
Flat Iron	No		Yes			
Roasts: Choose from <u>Best Roast Only</u> or <u>Choose Your Own!</u>	Best Roasts Only Includes: Chuck, Pot, Sirloin Tip, Eye of Round			Choose Your Own: Chuck Pot Sirloin Tip Rump Eye of Round Tri Tip London Broil		
Steaks (Standard packing varies between 1-2per pk depending on size of steaks)	Preference (circle one)			Thickness (Standard is 3/4")	Special Instructions?	
T- Bone (only if cow is <30 months old)	No	Yes				
NY Strip (only if you do not get T-Bone)	No	Yes				
Filet (only if you do not get T-Bone)	No	Yes				
Ribeye	No	Yes				
Sirloin	No	Yes				
Cubed (standard packing is 4per pk) (\$10-20depending on size of cow)	No	Yes				
Other	Preference (circle one)			Special Instructions?		
Stew Beef	No	Yes		# of Packs:	*Each pack is around 1.25 – 1.5lbs	
Beef Tips	No	Yes		# of Packs:	*Each pack is around 1.25 – 1.5lbs	
Hamburger	No	Yes		1lb	2lb	
Hamburger Patties (\$0.50 per pound)	No	Yes		4oz	4 per pack	8 per pack
*If not specified, we default to 25% patties of total ground.				6oz	2 per pack	4 per pack
Beef Bratwurst Links (25lb increments -4per pk - \$1.50 per pound)	No	Yes	Beef Chorizo (25lb increments - \$0.50/lb)	No	Yes	
Beef Meatloaf (25lb increments –2lb packs - \$0.50/lb)	No	Yes	Beef Salisbury Steak (25lb increments –4oz patties, 4 per pk - \$0.50/lb)	No	Yes	
Bones	All (around 10-15bags depending on size of cow)			Some – How Many Bags? _____		
Offal - Circle all that you would like						
Liver	Tongue	Oxtail	Heart	Kidney	Testicles (if applicable)	
Other Special Cuts/Instructions not covered above:						

*If not stated, steaks will be cut to ¾" and roasts will be portioned.

**If an item is not marked, it will be understood you do not want that cut and it will be put into ground beef.

***If your instructions are unclear, we will make the best decision for the integrity of your carcass and the cuts possible.