



Cow Owner: \_\_\_\_\_ Cow Distribution: 1 1/2 1/4

Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

Cow Identifiers (tag #s, marking, etc): \_\_\_\_\_

Customer Names (if applicable): **1 or 1/2:** \_\_\_\_\_

or **1/4A:** \_\_\_\_\_ **1/4B:** \_\_\_\_\_

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		
<b>Roasts:</b> Choose from Best Roast <u>Only</u> or Choose Your Own!		<b>Best Roasts Only Includes:</b> Chuck, Pot, Sirloin Tip, Eye of Round		<b>Choose Your Own:</b> Chuck Pot Sirloin Tip Rump Eye of Round Tri Tip London Broil	
Steaks <small>(Standard packing varies between 1-2per pk depending on size of steaks)</small>	Preference (circle one)		Thickness <small>(Standard is 3/4")</small>	Special Instructions?	
T- Bone <small>(only if cow is &lt;30 months old)</small>	No	Yes			
NY Strip <small>(only if you do not get T-Bone)</small>	No	Yes			
Filet <small>(only if you do not get T-Bone)</small>	No	Yes			
Ribeye	No	Yes			
Sirloin	No	Yes			
Cubed <small>(standard packing is 4per pk (\$6-\$12 depending on size of cow))</small>	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 <small>(\$0.45 per pound)</small>	No	Yes	4oz	4 per pack	8 per pack
<small>*If not specified, we default to 25% patties of total ground.</small>		# of Packs or %	6oz	2 per pack	4 per pack
Beef Bratwurst Links <small>(25lb increments – 4per pk - \$1.05 per pound)</small>	No	Yes	# of Pounds?: _____		
<b>Bones</b>	All <small>(around 10-15bags depending on size of cow)</small>		Some – How Many Bags? _____		
<b>Offal - Circle all that you would like</b>					
Liver	Tongue	Oxtail	Heart	Kidney	Testicles <small>(if applicable)</small>
<b>Other Special Cuts/Instructions not covered above:</b>					

\*If not stated, steaks will be cut to 3/4" 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.

Date Processed: \_\_\_\_\_ Date of Initial Contact: \_\_\_\_\_ Contact Method: Phone Text Email