



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 STANDARD 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 Best Roast Only or Choose Your Own!	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/Filet will be cut if cow is aged over 30mos	
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 (\$6-\$12 depending on size of cow))	No		Yes		
Other	Preference (circle one)			Special Instructions?	
Stew Beef	No		Yes	# of Packs: 10	*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 (\$0.45 per pound) *If not specified, we default to 25% patties of total ground.	No		Yes	4oz	4 per pack 8 per pack
			# of Packs or %	6oz	2 per pack 4 per pack
Beef Bratwurst Links (25lb increments – 4per pk - \$1.05 per pound)	No		Yes	# of Pounds?: _____	
Bones	All (around 10-15bags depending on size of cow)			Some – How Many Bags? 5	
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.

Date Processed: _____ Date of Initial Contact: _____ Contact Method: Phone Text Email