## BEEF CUTTING INSTRUCTIONS

Name: Address:			Phone: Email:						
Farmer Name:	Slaughter Date:								
Animal #:	Other Description Sex: M F				Hanging Weight:				
Whole:	Half:								
Fore Quarter									
Arm Roast: Size:	or Best Only or C	Grind	NO	ΓE: Standard S	Size for ALL	Roast Is 3lbs			
Chuck Roast: Size: or Best Only or Grind or Other:									
Brisket: Whole Or Cut In Half Trimmed Or Untrimmed Or Grind									
Soup Bones: Y N									
Short Ribs: Y N			NT-4 C4-		noss On AT 1	L Steaks Is One Inch			
Short Ribs: Y N						per pack, \$10/Quarter			
Rib Steak (bone in):	or Ribeye (bone	out):		kaging Fee fo		4 per pack, \$10/Quarter			
Rib Steak (bone in):	or Ribeye (bone		Small Pac How Thi	kaging Fee fo	or less than 4	4 per pack, \$10/Quarter			
Rib Steak (bone in):  Rib Roast (not available			Small Pac How Thi	ck: Nu	or less than 4	4 per pack, \$10/Quarter			
Rib Steak (bone in):  Rib Roast (not available	if choosing rib steak or ribe	eye): Size:	Small Pac How Thi	ck: Nu	or less than 4	4 per pack, \$10/Quarter			
Rib Steak (bone in):  Rib Roast (not available	if choosing rib steak or ribe	eye): Size:	Small Pace How This	ckaging Fee fo	or less than 4	4 per pack, \$10/Quarter			
Rib Steak (bone in):  Rib Roast (not available  Skirt Steak/Flank: Y	if choosing rib steak or ribe	eye): Size:	Small Pace How This Or Whose	ckaging Fee fo	or less than 4	4 per pack, \$10/Quarter			
Rib Steak (bone in):  Rib Roast (not available  Skirt Steak/Flank: Y  T-Bone:	if choosing rib steak or ribe	eye): Size:  Hind (  Numbe	Small Pace How This Or Whose	ckaging Fee fock: Nu	or less than 4	4 per pack, \$10/Quarter			
Rib Steak (bone in):  Rib Roast (not available  Skirt Steak/Flank: Y  T-Bone:  Or	if choosing rib steak or ribe  N  How Thick:	Hind ( Numbe	How Thi Or Who  Quarter r Per Packag	ckaging Fee fock: Nulle Loin e:	or less than 4	4 per pack, \$10/Quarter			
Rib Steak (bone in):  Rib Roast (not available  Skirt Steak/Flank: Y  T-Bone:  Or  Kc Strip & Fillet	if choosing rib steak or ribe  N  How Thick:  KC: How Thick:	ye): Size:  Hind (  Numbe	How Thi Or Who  Quarter r Per Packag	ckaging Fee fock: Nulle Loin e:	or less than 4	4 per pack, \$10/Quarter			
Rib Steak (bone in):  Rib Roast (not available  Skirt Steak/Flank: Y  T-Bone:  Or  Kc Strip & Fillet	if choosing rib steak or ribe  N  How Thick:  KC: How Thick:  Fillet: How Thick:	Hind ( Numbe  N  Package:	How Thi Or Who  Quarter r Per Packag	ckaging Fee fock: Nulle Loin e:	or less than 4	4 per pack, \$10/Quarter			
Rib Steak (bone in):  Rib Roast (not available Skirt Steak/Flank: Y  T-Bone:  Or  Kc Strip & Fillet  Sirloin Steak: How Rump Roast: Size:	if choosing rib steak or ribe  N  How Thick:  KC: How Thick:  Fillet: How Thick:  Thick: Number Per	Hind ( Numbe  N  Package:	How Thi Or Who  Quarter r Per Packag	ckaging Fee fock: Nulle Loin e:	or less than 4	4 per pack, \$10/Quarter			

Offals:	Liver	Heart	Tongue	Oxtail		
Stew Meat:	ľ	Number of P	ounds:			
Ground Bee	ef: 1	lb - 21b	- 5lb			
Patties:	Number	Per Packag	e:	(\$1.25 per pound)	Standard Size is 1/3#	(Note:20lb minimum on patties)
Fajita/Jerky	Meat:		(\$0.50 per	pound)		

\$75 Kill Fee \$.93/lb Processing Fee