

BEEF CUTTING INSTRUCTIONS (Cedar ValeLocker)

Name: Address:	Phone: Email:
Farmer Name:	Slaughter Date:

Animal #:	Other Description:	Sex: M F
		Hanging Weight:

Whole:	Half:	Split Half:	Fore:	Hind:
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Fore Quarter				
Arm Roast:	Size:	or 2 Best Only or Grind	NOTE: Standard 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				
Note: Standard Thickness On ALL Steaks Is One Inch				
Rib Steak (bone in):	or	Ribeye (bone out):	How Thick:	1 1/8" Number per Package: 2
Rib Roast (not available if choosing rib steak or ribeye): Size: Or Whole Loin				
Skirt Steak/Flank: Y N				
Hind Quarter				
T-Bone: How Thick: 1 1/8" Number Per Package: 2				
Or				
Kc Strip & Fillet KC: How Thick: Number Per Package:				
Fillet: How Thick: Number Per Package:				
Sirloin Steak: How Thick: 1" Number Per Package:2				
Rump Roast: Size: or Best Only or Grind				
Pikes Peak Roast: Size: or Grind				
Round Steak: Regular				
Or				
Minute Steak: Number Per Package:				

Offals: Liver Heart Tongue Oxtail
Stew Meat: Number of Pounds:
Ground Beef: 1lb - 2lb - 5lb

Patties:	Number Per Package:	(\$0.80 per pound)	Standard Size is 1/3# (Note:20lb minimum on patties)
Fajita/Jerky Meat:		(\$0.50 per pound)	

\$50 Slaughter Fee	\$0.80 Per Pound on the Rail
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Customer Contact Log
Date/Notes:
Date/Notes:
Date/Notes:
Date/Notes:

Scheduled Pick Up	Date:	Time:
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Beef not picked up 7 days after initial contact will incur a \$5.00/day storage fee.
 After 30 days the beef will be the property of the Cedar Vale Locker.