

BEEF CUTTING INSTRUCTIONS (Cedar Vale Locker)

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	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:	Number per Package:		
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:	Number Per Package:
Or		
Kc Strip & Fillet	KC:	How Thick:
Number Per Package:		
Fillet: How Thick: Number Per Package:		
Sirloin Steak:	How Thick:	Number Per Package:
Rump Roast: Size: or Best Only or Grind		
Pikes Peak Roast: Size: or Grind		
Round Steak: Regular or Tenderized Whole or Cut in Half		
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.