

Cedar Vale Locker  
1505 Marsh St.  
Cedar Vale, KS 67024  
(620) 758-5657

### BEEF CUTTING INSTRUCTIONS

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

Animal #:	Other Description:  <div style="text-align: right;">Sex: M F</div>	Hanging Weight:
-----------	--	-----------------

Whole:	Half:	Split Half:	Fore:	Hind:
--------	-------	-------------	-------	-------

<b>Extra Dry Aging:</b>	How many extra days?	(\$5 per day in excessive of 14 days from slaughter date)
-------------------------	----------------------	---

<b>Fore Quarter</b>
---------------------

Arm Roast:	Size:	or	Best Only	or	Grind	<b>NOTE: Standard Size for ALL Roast Is 3lbs</b>
------------	-------	----	-----------	----	-------	--

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	<b>Note: Standard Thickness On ALL Steaks Is One Inch</b>
-------------	---	---	---

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
--------------------	---	---

<b>Hind Quarter</b>
---------------------

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:					

<b>Offals:</b>	<b>Liver</b>	<b>Heart</b>	<b>Tongue</b>	<b>Oxtail</b>
<b>Stew Meat:</b>	<b>Number of Pounds:</b>			
<b>Ground Beef:</b>	<b>1lb</b>	<b>-</b>	<b>2lb</b>	<b>-</b>
<b>Patties:</b>	<b>Number Per Package:</b>		(\$0.80 per pound)	<b>Standard Size is 1/3# (Note:10lb minimum on patties)</b>
<b>Fajita/Jerky Meat:</b>			(\$0.50 per pound)	

\$50 Slaughter Fee	\$0.80 Per Pound on the Rail
--------------------	------------------------------

<b>Customer Contact Log</b>
Date/Notes:
Date/Notes:
Date/Notes:
Date/Notes:

<b>Scheduled Pick Up</b>	<b>Date:</b>	<b>Time:</b>
--------------------------	--------------	--------------

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.