



CUTTING INSTRUCTIONS

Last Name :

First Name :

Phone :

Quantity :

Roasts : SIZE IN LBS

T Bone : ___ THICK, ___/PKG

Sirloin : ___ THICK, ___/PKG

Round : STEAK__ OR ROAST__

Stew : YES__ OR NO__

Prime Rib : STEAK__ OR ROAST__

Soup Bones : Y/N, MEATY OR CLEAN

Hamburger : 1LB, 1 1/2LB, 2LB PKG

Patties : Y/N _____ LBS

Ribs : YES__ OR NO__

Blade : STK/RST/BNLS RST

Chuck : STK/RST/BNLS RST

Cutlets :

NOTES:

The front shoulder cuts (blade and chuck) make nice roasts, stewing beef, or can be put directly into burger to lean it up.

Patties come with a surcharge for processing.

Weight : _____

BP's :