

Beef Cutting Form

Name: _____

Phone: _____

Live Weight: _____

Hot Carcass Weight: _____

Date Slaughtered: _____

Under 30 months: _____ Over 30 months: _____

Forequarter:

Yes or No

Thickness

#/Pkg

Brisket _____

Arm Roast _____

Or

Arm Steak _____

Chuck Roast _____

Or

Chuck Steaks _____

Short Ribs _____

Ribeye Steaks (blns) _____

Hindquarter:

Tenderloin (Filet) _____

and

Strips Steaks (blns) _____

Or

T-Bone Steaks _____

Sirloins Steaks _____

Sirloin Tip Roasts _____

Pikes Peak Roasts _____

Round Steaks (Tend or Non) _____

Ground Beef (Bulk) 1lb tubes _____ or 2 lb tubes _____

Ground Beef (Patties) _____

Specials

Yes

No

Sliced or # per pkg.

Liver

Heart

Tongue

Oxtail