# Oklahoma Panhandle State University Meats Lab

## Beef Cutting Instructions

OPSU Meats Lab – P.O. Box 430 – Goodwell, OK 73939 – Phone: 580-349-1518 Fax: 580-349-1515 – meatlab@opsu.edu

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Amount you are getting:

- [ ] Whole Beef  
- [ ] Half Beef  
- [ ] Front Qtr.  
- [ ] Hind Qtr.  
- [ ] Split Qtr.

**Split With:**

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<th>BRISKET</th>
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| [ ] Flat or [ ] Packer  
| [ ] Half or [ ] Whole |

**CHUCK** – If a choice is not made we will decide for you.

- [ ] Arm Roast  
  - Weight _______ Qty. Per Pkg. _______  
  or  
- [ ] Arm Steak  
  - Thickness _______ Qty. Per Pkg. _______  
  or  
- [ ] Chuck Roast  
  - Weight _______ Qty. Per Pkg. _______  
  or  
- [ ] Chuck Steak  
  - Thickness _______ Qty. Per Pkg. _______  

**RIB** – If a choice is not made we will decide for you.

- [ ] Ribeye  
  - Thickness _______ Qty. Per Pkg. _______  
- [ ] Prime Rib Roast  
  - Lbs. Per Pkg. _______  

**SHORT RIBS** – If a choice is not made we will decide for you.

- [ ] YES  
- [ ] NO --- Grind

**FLANK** - If a choice is not made we will decide for you.

- [ ] Flank Steak  
- [ ] Skirt Steak

**SHORT LOIN** - Choose ONE of the following.

- [ ] T-Bone Steak  
  - Thickness _______ Qty. Per Pkg. _______  
  or  
- [ ] KC Strip Steak  
  - Thickness _______ Qty. Per Pkg. _______  
- [ ] Tenderloin  
  - Thickness _______ Qty. Per Pkg. _______  

**SIRLOIN** - If a choice is not made we will decide for you.

- [ ] Sirloin Stk.  
  - Thickness _______ Qty. Per Pkg. _______  
- [ ] Tenderized  
  - Thickness _______ Qty. Per Pkg. _______  

**ROUND ROAST** – If a choice is not made we will decide for you.

- [ ] Pikes Peak Rst.  
  - Weight _______ Qty. Per Pkg. _______  
  or  
- [ ] Sirloin Tip Rst  
  - Weight _______ Qty. Per Pkg. _______  
  or  
- [ ] Sirloin Tip Stk  
  - Thickness _______ Qty. Per Pkg. _______  

**ROUND STEAK** – If a choice is not made we will decide for you.

- [ ] Tenderized  
  - Thickness _______ Qty. Per Pkg. _______  
- [ ] Non-Tend  
  - Thickness _______ Qty. Per Pkg. _______  

**GROUND BEEF** – If a choice is not made we will decide for you.

- [ ] 1lb Tubes  
- [ ] 2 lb Tubes  
- [ ] 5lb Tubes

**GB PATTIES** – 15 lb Per side - 4 Per Pkg. Minimum

- [ ] 1/4 lb  
  - Total Pounds _______ Qty. Per Pkg. _______  
  or  
- [ ] 1/3 lb  
  - Total Pounds _______ Qty. Per Pkg. _______  
  or  
- [ ] Round Only  
  - [ ] Round  
  - [ ] Square

**STEW MEAT** – 10 lb max per side

- [ ] Yes  
  - Total Pounds _______ Lbs. Per Pkg. _______  
- [ ] No

**SOUP / DOG BONES** -

- [ ] Yes
- [ ] No

**VARITIES** – Choice must be made before slaughter.

- [ ] Liver  
  - Sliced or [ ] Whole  
- [ ] Heart  
  - Sliced or [ ] Whole  
- [ ] Tongue  
  - Whole Only  
- [ ] Oxtail  
  - Whole Only

Any Choice not made will be put into trim. Please call if you have any questions about this cutting form, we would be glad to help.