**Beef Cutting Instructions**

**Hind Quarter**

Loin - Porterhouse, T-Bone, and Sirloin Steaks **OR**

Strip Steaks with Tenderloin out - steaks or left whole

Sirloin Tip - Steaks **and / or** Roast Ground Beef Stew meat

Top Round - Steaks Roast Ground Beef Stew meat

Bottom Round - Roast Ground Beef Stew meat

Eye Round - Roast Breakfast Steaks Ground Beef Stew Meat

**Fore Quarter**

Prime Rib - Steaks **and / or** Roast

Chuck - Steaks **and / or** Roasts Ground Beef

Short Ribs - Yes or No

Soup Bones - Yes or No

**Circle if you would like**: Dog Bones Suet (fat) Heart Liver Tongue

Steaks \_\_\_\_\_\_\_\_ in. thick Roasts \_\_\_\_\_\_\_\_ lbs.

Ground Beef\_\_\_\_\_Lb. pkgs. (11\2, 2, 21\2, 3) Stew Meat\_\_\_\_Lb. pkgs. (1 1\2, 2, 2 1\2, 3)

Steaks are packaged 2/pack. If you would like more please fill in \_\_\_\_\_

Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Hang Time \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Whole Half Quarter

Hanging Weight \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Organ Meat Weight \_\_\_\_\_\_\_\_\_\_\_\_\_