

Beef Cutting Instructions

Farmer:	Ph	one number:	Farmer/custo	mer paying cutting & wrapping
Customer:		Phone number:		
Date slaughtered: _		Carcass weight:		
Whole beef S	ide of beef_	half side (a	split side1/8 from	nt+1/8 hind)
Giblets: Heart	tongue	Liver/p	ackage (comes sliced a	and de- veined) oxtail
Steak Thickness:	1/2'''	3 /4" 1"	1 1/4"	1 ½ "
Number of steaks	per packag	e:	LB per roast: _	
HIND				
	/ n oolso	go or Doogt	D or atin for	1h/no alr
Top round: Steak _	/ packa	ge of Roast	LB of still iry	10/раск
Bottom Round: Ro	ast 	or roast		stoolss
Eye of the round: S				steaks
Sirloin tip: Roast _	or P or	Of Steak		
Sirloin: Steak	01 K02	ist		
LOIN				
Bone in: Porterh	ouse	T-Bone	Wing	
Or		1 Bone	*********************************	
Boneless: New Y	Coult Ctuin 10	n stools. Do	of ton douboin who	ala amataali
Doneless, new 1	ork Surp ior	iii swakbc	of tellderioni whe	ne of steak
ED ONE				
FRONT:				
Prime Rib:				
Bone in: Roast	or S	teak		
Or				
Boneless: Rib eye S				
Blade: Roast: or Bone in/ Boneless steak: or Ground beef:				
Brisket: Whole or	rolled & tied	d or Groun	d: or corned b	peef (extra cost of .50/lb:)
Cross rib: roast	or	Ground:		
Short Rib: roast or Ground:				
Braising ribs : yes no (meat is put into ground beef)				
Flank Steak: (1 pe	r side) whol	e or ground		
In both front	and hind	l:		
Soup bones/shank: /pack or boned out and put into ground beef				
Ground Beef lb per package med lean				
Stewlb per package # of packages if no stew wanted will be put into ground				
Patties made: 4oz 5oz 6oz 8oz #lb of patties				
Regular recipe, glu				
Dog/marrow bones		<u>.</u>		