

# Custom Beef Cutting Instructions

(For custom beef bookings by area farmers)



**Customer Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Phone Number:** \_\_\_\_\_ **Email:** \_\_\_\_\_

**Order:** Side / Front Qtr / Hind Qtr / Split Qtr

(Please Print. Please circle one item per line.)

For All Quarters	<b>Preferred Roast Size</b>	2 - 3 lbs	3 - 4 lbs	4 - 5 lbs	
	<b>Preferred Steak Thickness</b>	1/2 IN	3/4 IN	1 IN	1.25 IN
	<b>Ground Beef Pack Sizes</b>	1 lb	2 lb	Total lbs: _____	
	<b>Stewing Beef</b>	Total lbs: _____	<b>Stir Fry Beef</b>	Total lbs: _____	<b>Note:</b> Stew or Stir Fry weight is taken from roasts circled
	<b>Osso Bucco (Cross Cut Shank)</b>	Yes / No	<b>Soup Bones</b>	Yes / No	
Front Quarter Cuts	<b>Brisket</b>	Packer Brisket	Roasts	Ground Beef	
	<b>Short Ribs</b>	Flanken Style	English Style	Full Rack	
	<b>Blade</b>	Roasts	Steaks	Ground	
	<b>Cross Rib</b>	Roasts	Steaks	Ground	
	<b>Prime Rib</b>	Prime Rib Roast	Ribeye Steaks	1/2 & 1/2 (not available on split quarter orders)	
Hind Quarter Cuts	<b>Shortloin</b>	T-Bone & Porterhouse Steaks		NY Striploin & Tenderloin Steaks	
	<b>Top Sirloin</b>	Roasts	Steak	Steak Size: Whole or Half	
	<b>Sirloin Tip</b>	Roasts	Steak	Ground	
	<b>Hip (Choose all Wanted)</b>	Top Round Steak	Inside Round Roasts	Outside Round Roasts	Ground
Extra's	<b>Value Added Service (min 20lbs):</b>	Hamburger Patties: _____ Total lbs		Minute Steaks: _____ Total lbs	
	<b>Chosen Cut/Wrap Option:</b>	Brown Paper	Vacuum Packed	Retail Ready (custom priced labels for resale)	
	<b>Extra Days to Hang on the Rail, if any:</b> _____		<b>Notes:</b>		

**Terms & Conditions:** A birth certificate or age of animal must be verified prior to booking (must be under 30 months of age). A \$25 fee will be assessed to any cut sheets not handed in prior to bringing your animal to our abattoir. Excessively dirty carcasses will be charged a \$30 clean up fee. If an animal is condemned, there is a \$100 composting fee. A beef hide composting fee of \$25 is currently in effect. Cattle with horns over 4" will be refused upon arrival. Cancellations less than 1 week prior to your scheduled date of slaughter will be assessed the full livestock slaughter charge.

**Customer Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

(For Internal Use)

**Animal Owner:** \_\_\_\_\_ **CIA Tag:** \_\_\_\_\_ **Ear Tag:** \_\_\_\_\_

**Hanging Weight:** \_\_\_\_\_ **Birth Certificate:** \_\_\_\_\_

**Date Order Taken:** \_\_\_\_\_ **Order Taken By:** \_\_\_\_\_

**Kill Date:** \_\_\_\_\_ **Expected Completion:** \_\_\_\_\_