

# BEEF CUTTING CARD

All beef hang a minimum of 10 days. Extra hang charges will apply over 13 days.  
All Cutting Cards should be turned in NO LATER THAN TUESDAY following beef drop-off date, or standard processing will apply.

THERE IS A \$10 CHARGE TO MAKE CHANGES. NO EXCEPTIONS WILL BE MADE.

Name: \_\_\_\_\_ Phone/Cell: \_\_\_\_\_ Email \_\_\_\_\_

Address: \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

\*Office use only: Tag number \_\_\_\_\_ Hanging Weight \_\_\_\_\_ Kill Date: \_\_\_\_\_

## What are you getting? Circle One

Whole beef      ½ of Beef      ¼ of Beef      Hind Quarter Only      Front Quarter Only

Circle One: Rib-Steak (bone-in) OR Rib-eye (boneless) OR Bone out for Burger  
Per Pack: 2 3 4 5      Thickness: 1/2" 5/8" 3/4" 7/8" 1"

Circle One: Bone-in-Sirloin Steak OR Boneless Sirloin Steak & Filet OR Bone out for Burger & Save Filet  
Per Pack: 1 2      Thickness: 1/2" 5/8" 3/4" 7/8" 1"      Filet Thickness \_\_\_\_\_

Circle One: T-bone & Porterhouse OR New York Strip & Filet OR Bone out for Burger & Save Filet  
Per Pack: 2 3 4 5      Thickness: 1/2" 5/8" 3/4" 7/8" 1"      Filet Thickness \_\_\_\_\_

Round Steak      Cubed Whole      Cubed Steak      Bone out for Burger  
Round Steak      Thickness: 1/2" 5/8" 3/4" 7/8" 1"      Cubed Steak Per Pack: 4 5 6

Chuck Roast      Chuck Steak      Bone out for Burger  
Chuck Roast Best or All      AND How many pounds per roast: 2 2 ½ 3 4 5  
Steaks Per Pack: 1 2      Steak: Thickness: 1/2" 5/8" 3/4" 1" 1 1/4"

Shoulder Roast      Shoulder Steak      Bone out for Burger  
Roast: Best or All      AND How many pounds per roast: 2 2 ½ 3 4 5  
Steaks Per Pack: 1 2      Steak: Thickness: 1/2" 5/8" 3/4" 1" 1 1/4"

Sirloin Tip Roast      Sirloin Tip Steak      Bone out for burger  
Roast: Best or All      AND How many pounds per roast: 2 2 ½ 3 4 5  
Steaks Per Pack: 1 2      Steak: Thickness: 1/2" 5/8" 3/4" 1" 1 1/4"

Rump Roast      OR      Bone out for burger  
Roast: Best or All      AND How many pounds per roast: 2 2 ½ 3 4 5

Shank Meat or Bone out for burger & Short Ribs or Bone out for burger  
Stew Meat or Put into burger

Circle what you want: Heart Tail Tongue Liver Beef Brisket Flank Steak Skirt Steak NONE

Hamburger (20/LB MIN. ON PATTIES)

Bulk circle one: 1 lb. or 2 lb.      Patties circle one: 1/4 lb. or 1/3 lb.  
1/4 lb. Patties Per Pack: 4 5 6  
1/3 lb. Patties Per Pack: 3 4 5 6