



 Name:
 Producer Name:
 Hanging Weight:
 Date:

FRONT			
CUT	STANDARD CUT	OPTIONS (CIRCLE)	CUT NOTES
Chuck	3 lb	None 2 lb 3 lb 4 lb 5 lb See Notes	
Arm	3 lb	None 2 lb 3 lb 4 lb 5 lb See Notes	
English	3 lb	None 2 lb 3 lb 4 lb 5 lb See Notes	
Brisket	Whole	None Cut Half Whole See Notes	
Short Ribs	Yes	Yes No See Notes	
Boiling Beef	Yes	Yes No See Notes	
Soup Bones	Yes	Yes No See Notes	
Ribeye	3/4 in	None 3/4 in 1/2 in 1 in 1 1/4 in 1 1/2 See Notes	
Rib Roast	None	None 2 lb 3 lb 4 lb 5 lb See Notes	
Skirt Steak	None	None Yes See Notes	

BACK			
CUT	STANDARD CUT	OPTIONS (CIRCLE) CUT NOTES	
T-Bone	3/4 in	None 3/4 in 1/2 in 1 in 1 1/4 in 1 1/2 in See Notes	
Navy Varia Chrin	None	None 3/4 in 1/2 in 1 in 1 1/4 in 1 1/2 in See Notes	
New York Strip	Cannot choose if getting T-Bones. If chosen when ordering a quarter, we reserve the right to cut T-Bones instead.		
	None	None 3/4 in 1/2 in 1 in 1 1/4 in 1 1/2 in See Notes	
Filet Mignon	Cannot choose if getting T-Bones. If chosen when ordering a quarter, we reserve the right to cut T-Bones instead.		
Sirloin	3/4 in	None 3/4 in 1/2 in 1 in 1 1/4 in 1 1/2 in See Notes	
Porterhouse	3/4 in	None 3/4 in 1/2 in 1 in 1 1/4 in 1 1/2 in See Notes	
Rump	3 lb	None 2 lb 3 lb 4 lb 5 lb See Notes	
Flank Steak	None	None Yes See Notes	

ROUND			
CUT	STANDARD CUT	OPTIONS (CIRCLE)	CUT NOTES
Cube	6	None 2 4 6 See Notes	
Round Steak	Cut Half	None Cut Half Whole See Notes	
Swiss Steak	Yes	Yes No See Notes	
Pot	3 lb	None 2 lb 3 lb 4 lb 5 lb See Notes	
Canning Meat	None	Yes No See Notes	
Stew Meat	None	Yes No See Notes	

OFFALS				
CUT	STANDARD CUT	OPTIONS (CIRCLE)	CUT NOTES	
Heart	No	Yes No See Notes		
Liver	No	Yes No See Notes		
Tongue	No	Yes No See Notes		
Tail	No	Yes No See Notes		

HAMBURGER			
CUT	STANDARD CUT	OPTIONS (CIRCLE)	CUT NOTES
Bulk	1 lb	None 1 lb 2 lb See Notes	
Patties	None	None 4-1 3-1 2-1 See Notes	
	Total A	mount Towards Patties: Percent or Pound	s (Example: 50 percent or 25 pounds)