

Beef Cut Sheet

Name----- Phone #-----

1/4 1/2 Whole Carcass from-----

Burger-----# pkg

Stew Meat-----#pkg #pkgs-----

Rib/ T-Bone steak thickness----- #/pkg-----

Prime Rib Roast #-----

Chuck Roast #-----

Arm Roast #-----

Flank Steak----- (plain or cubed)

Short Ribs Yes/ No

Soup Bone/ Boiling Beef Yes /No

Tri-tip Steak----- Tri-tip Roast-----

Sirloin Steak thickness----- #/pkg-----

Round Steak thickness----- #/pkg-----

Top Round plain cube roast

Sirloin Tip plain cube roast

Bottom Round plain cube roast

Eye of Round plain cube roast

Flat Iron Steak Yes/No Brisket Yes/No

PIG CUT SHEET

Name----- Phone#-----

1/2 Pig Whole pig

Carcass From-----

Pork Chops-----thick -----#/pkg

Leg Fresh-----

Leg Cured----- (Whole, 1/2, 1/4)

Ham Slices Yes/No -----ct and #pkgs

Hocks Cured Yes/No-----#/pkg

Bacon ---Thick Regular Thin Sliced

Side Pork---Thick Regular Thin Sliced

Pork Roast-----# Bone in/Bone out

Pork Steaks-----Thick-----#/pkg.

Country Style Ribs-----Thick-----#/pkg.

Ribs Yes/ No

Sausage Flavor

Sage

Chorizo

Red Mountain (peppered)

Italian