

Producer:		_ Tag#	# Harvest Date:			_		
Wt Price Dept		Price Dept	Labels	pels Cust Name		_		
				For office use only	Custom	er phone #		
Beef Cut Sheet								
HALF A	4	# of Boxes		HA	LF B	# of Boxes		
		For Office Use Only			For Office Use Only			
Front Quarter			Opt	tions	Front Quarter	er Optio		
Brisket				Brisket				
Chuck Roast				Chuck Roast				
Cross Rib Roast				Cross Rib Roast				
Short Ribs				Short Ribs				
Rib Steaks <b>OR</b>				Rib Steaks <b>OR</b>				
Prime Rib (half/whole)				Prime Rib (half/whole)				
Stew Meat				Stew Meat				
Soup Shanks				Soup Shanks				
Soup bones				Soup bones  Hind Quarter				
Hind Quarter								
T-bone & Porterhouse <b>OR</b>				T-bone & Porterhouse <b>OR</b>				
New York & Filet				New York & Filet				
Top Sirloin Steaks				Top Sirloin Steaks				
Sirloin Tip Roast				Sirloin Tip Roast				
Top Round Roast				Top Round Roast Eye of Round Roast				
Eye of Round Roast Bottom Round Roast				Bottom Round Roast				
Tri-Tip				Tri-Tip				
Flank/Skirt Steak				Flank/Skirt Steak				
Ground Beef – 1 LB chub				Ground Beef – 1 LB chub				
0.5				0.4				
or or								
Special Instructions:								
Offal to save	☐ Ton	gue 🗆 Ox-	Tail					
	☐ Hea	rt 🗆 Live		Ankain II I		Offal Weight:		
	☐ Kidr	ney 🗆 Spl		Retain Head		For office use		
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