



BEEF CUTTING INSTRUCTIONS

CUSTOMER: _____
TAG# _____ WHOLE | HALF | QUARTER
HANGING WEIGHT: _____

BEEF CUT	SIZE	# PER PACK	NOTES
SKIRT STEAK			
FLAT IRON STEAK			
RIB STEAK (Bone-in or Boneless)			
FLANK STEAK			
PORTERHOUSE & T-BONE OR NY & TENDERLOIN			
TOP SIRLOIN STEAK			
CHUCK ARM ROAST			
CHUCK ROLL ROAST			
BRISKET			
SHORT/FLANKEN RIBS			
TRI TIP ROAST			
SIRLOIN (Tip Roast or Bite-size Meat)			
TOP ROUND (Roast or Stew Meat)			
BOTTOM ROUND (Roast or Stew Meat)			
CUBE STEAK			
STEW MEAT			
GROUND BEEF			
OFFAL			
SOUP BONES			
MARROW BONES			
KNUCKLE BONES			
DOG BONES			