



Beef Cutting Instructions

Beef ID # _____ Hanging Weight: _____

Circle One: USDA / Not-for-Sale

Circle One: Vac Pac / Butcher Wrap

Client Name: _____ Client Phone: _____

Butcher date: _____ Days for aging _____

	Thickness	Size of pack	Other Instructions
STEAKS			
1. T-bone			
N Y Strip			
Tenderloin Steak (from loin area only!)			
Porterhouse			
2. Sirloin (top)			
Tenderloin Steak (from sirloin area only!)			
3. Sirloin Tip			
4. Rib Steak (bone-in)			
Rib-eye (bone-out)			
5. Round –			
Top			
Bottom			
6. Flank			
7. Skirt (inside and out)			
8. Hanging tenders			
ROASTS			
1. Chuck			
2. Arm			
3. Top Sirloin			
4. Sirloin Tip			
5. Top Round			
6. Bottom Round			
7. Pikes Peak			
8. Brisket			
SHORT RIBS			
TRIM			
Burger			
Stew meat			
Oddments – circle all that apply			
Neck bones - Liver - Heart - Kidneys - Oxtail Stew Bones - Back fat - Suet - Tongue			
Billing			
Slaughter _____ Cut and Wrap _____ Total _____			

Required signature if USDA: I hereby declare I, the owner of this (these) cattle, have never treated this (these) carcass(es) with antibiotics, or in the case that I have, the cattle has (have) been allowed at least the amount of time recommended for withdrawal by the manufacturer of the antibiotic. Signed _____