Beef Basic Cut Sheet:

Allegheny Meats Cut Sheet
Updated 2016

Customer Name:	**Producer:**
Carcass #:	**Home Phone #:**
Carcass lbs:	**Cell #:**
Address:	**Email:**
City: **State:**	**USDA** ☐ **NFS** ☐
☐ **Whole** ☐ **1/2** **Zip:**	**SRM** **Y** **N**

Days hang_____

# of pks					
	Kabobs (67)	#	#/pk		
	Stew *(1)*	#	#/pk		
	Grind *(2)*	%	#/pk	vac/chub	
	Patties *(569)*	#lbs (10lb minimum)1/4,1/2lb			
	Arm Roast		**BI** *(3)*	**Bless** *(4)*	
	Chuck Roast		**BI** *(5)*	**Bless** *(6)*	
	Short Ribs *(7)*				
	CC Shank *(8)*				
	Brisket *(9)*				
	Flank *(10)*				
	Skirt *(11)*				
	Back Ribs *(12)*				
	Ribeye Steak *(14)*				
	Rib Steak *(15)*				
	Rib Roast		**BI** *(16)*	**Bless** *(17)*	
	T-Bone *(19)*				
	Loin Strip (NY)		**BI** *(20)*	**Bless** *(21)*	
	Tenderloin Steak		**(filet)** *(22)*		
	Sirloin		**BI** *(23)*	**Bless** *(24)*	
	Sirloin Tip		**Steak** *(25)*	**Roast** *(26)*	**Cubed** *(27)*
	Top Round		**Steak** *(28)*	**Roast** *(29)*	**Cubed** *(27)*
	Eye of Round		**Steak** *(31)*	**Roast** *(32)*	**Cubed** *(27)*
	Bottom Round		**Steak** *(33)*	**Roast** *(34)*	**Cubed** *(27)*

Steaks/pk _____
Sirloin/pk _____
Cubed/pk _____
Filet/pk

Bones ☐
marrow *(35)* **soup** *(36)*

Fat *(37)* **yes** **no**

Offal ☐
heart *(38)* **tongue** *(39)*
liver *(40)* **kidney** *(41)* **ox-tail** *(42)*

Notes:

Smoke Product
Brisket lbs/pk *(53)* _____
Bacon lbs/pk *(54)* _____

Date Cut _____	**Date Pick-up** _____
Date Contacted	**Locker Fee Starts**