

Beef Premium Cut Sheet:

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

of pks **Days hang** _____

Stew (1)	#	#/pk
Grind (2)	%	#/pk vac/chub
Kabobs (67)	#	#/pk
Patties (569)	#lbs(25lb min) 1/4, 1/2lb	
Flat Iron (43)	yes no	
Ranch Steak (44)	_____	
Arm Roast	BI (3)	Bless (4)
Chuck Roast	BI (5)	Bless (6)
Chuckeye Steak (45)	_____	
Short Ribs (7)	_____	
CC Shank (8)	_____	
Brisket (9)	_____	
Flank (10)	yes	no
Skirt (11)	yes	no
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)	
Top Sirloin (46)	Bless	
Cap Steak	Steak (47)	Roast (48)
Baseball Stk (49)	_____	
Tri Tip (50)	yes	no
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)
Smoke Product	_____	
Brisket lbs/pk (53)	_____	
Bacon lbs/pk (54)	_____	

Steaks/pk	_____
Sirloin/pk	_____
Cubed/pk	_____
Filet/pk	_____
Bones	_____
marrow (35) soup (36)	_____
Fat (37)	_____
Offal	_____
heart (38) tongue (39)	_____
liver (40) kidney (41) ox-tail(42)	_____
SPECIAL INSTRUCTIONS	_____

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