

Bison Cut Sheet:

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

Days hang _____

of pks

| | | | |
|--|---------------------------|--|--------------------------------|
| | Stew (101) | # | #/pk |
| | Grind (102) | % | #/pk vac/chub |
| | Patties (173) | #lbs (10lb minimum) 1/4, 1/2lbs | |
| | Flat Iron (143) | | |
| | Hump Roast (168) | | |
| | Arm Roast | BI (103) | Bless (104) |
| | Chuck Roast | BI (105) | Bless (106) |
| | Short Ribs (107) | | |
| | CC Shank (108) | | |
| | Brisket (109) | | |
| | Flank (110) | | |
| | Skirt (111) | | |
| | Back Ribs (112) | | |
| | Ribeye Steak (114) | | |
| | Rib Steak (115) | | |
| | Rib Roast | BI (116) | Bless (117) |
| | T-Bone (119) | | |
| | Loin Strip (NY) | BI (120) | Bless (121) |
| | Tenderloin Steak | (filet) (122) | |
| | Hanger Steak (180) | | |
| | Sirloin | BI (123) | Bless (124) |
| | Sirloin Tip | Steak (125) | Roast (126) Cubed (127) |
| | Top Round | Steak (128) | Roast (129) Cubed (127) |
| | Eye of Round | Steak (131) | Roast (132) Cubed (127) |
| | Bottom Round | Steak (133) | Roast (134) Cubed (127) |

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|--------------------------------------|
| Steaks/pk |
| Sirloin/pk |
| Cubed/pk |
| Filet/pk |
| Bones |
| marrow (135) soup (136) |
| Fat (137) yes no |
| Offal |
| heart (138) tongue (139) |
| liver (140) kidney (141) |
| ox-tail (142) testicles (169) |
| <u>SPECIAL INSTRUCTIONS</u> |
| |
| <u>Smoke Product</u> |
| Brisket lbs/pk (153) |
| Bacon lbs/pk (154) |

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