



BEEF

Cutting Instruction Sheet

**3728 U.S Hwy 69 N.
Lufkin, Texas 75904
(936) 634-9211**

Name	Phone			
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Farmer Name	Call or Text	Animal #	Hanging Weight
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Circle One: WHOLE HALF SPLIT HALF FORE HIND

Y	N	Fore Quarter			Processing Notes:
		SHOULDER ROAST	All or Best	2-4lbs. or 4-6lbs.	
		CHUCK ROAST	All or Best	2-4lbs. or 4-6lbs.	
		BRISKET			
		SOUP BONES - For broth or soup			
		SHORT RIBS			
		RIB STEAK (bone-in) or RIBEYE (bone out) How thick? _____ Number per package _____			
		RIB ROAST (not available if choosing rib steak or ribeye option) 2-4lbs. or 4-6lbs. or Whole			
		SKIRT STEAK			
Hind Quarter					
		FLANK STEAK			
		T-BONE & PORTERHOUSE		How thick? _____ Number per package _____	
		FILET MIGNON & NEW YORK STRIP		How thick? _____ Number per package _____	
		SIRLOIN STEAK		How thick? _____ 1/pkg	
		RUMP ROAST	2-4lbs. or 4-6lbs.	Bone-IN or Boneless	
		SIRLOIN TIP ROAST			
		ROUND STEAK			
		LIVER	Slice or Whole		Processing Notes:
		STEW MEAT	Number of pounds _____		
		GROUND BEEF			
COST:		.LB	x WEIGHT	+ KILL FEE \$	
				TOTAL \$	