



# Beef Cutting Instructions

OTM

Name on Beef Carcass: \_\_\_\_\_ Weight of Beef: \_\_\_\_\_

Circle what is applicable

Front / Hind / Side / Split Side / \_\_\_Whole

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Phone # \_\_\_\_\_

## Packaging

Paperwrapped or \_\_\_\_\_

Roasts: 3-4 lb/ea or \_\_\_\_\_ Steaks: ¾" or 1" or \_\_\_\_\_ 2/pkg or \_\_\_\_\_

## Front Cuts

Blade..... Roasts (Bone In or Boneless) or Steaks \_\_\_\_\_

Cross Rib Roasts..... Yes No \_\_\_\_\_

Short Ribs/Braising ribs.. Yes No Texas Ribs (if available) \_\_\_\_\_

Prime Rib..... Ribeye or Prime Rib Steaks or Roasts \_\_\_\_\_

Brisket ..... Yes No \_\_\_\_\_

## Hind Cuts

Wing or Striploin \_\_\_\_\_

T-Bone or Striploin & Tenderloin \_\_\_\_\_

Sirloin Steak:..... Yes No \_\_\_\_\_

Flank Steak: ..... Yes No \_\_\_\_\_

Sirloin Tip Roast:..... Yes No \_\_\_\_\_

Rump Roast (Outside): .... Yes No \_\_\_\_\_

Round (Inside): ..... Steaks or Roasts or Both or No \_\_\_\_\_

Eye of the Round ..... Yes No \_\_\_\_\_

\* \* \* \* \*

Soup Bones: Shank and Neck or No \_\_\_\_\_

Stewing Beef: How much? \_\_\_\_\_ lbs/\_\_\_\_\_ lbs/pkg

Ground Beef – 1 ½ lbs /pkg. or \_\_\_\_\_

Patties- How much? \_\_\_\_\_ / \_\_\_\_\_

Other Trim Instructions: \_\_\_\_\_

\_\_\_\_\_

If you wish for it, please ask for your heart/tongue/tail/liver when you pick up your beef.

Zehr's Use Only				
Stew:				
Trim:				
Total:				