## FIELD TO FORK BUTCHERING

## BEEF CUTTING INSTRUCTIONS

NAME:		DATE:
ADDRESS:		
PHONE:		TAG #:
STEAK THI	CKNESS	ROAST SIZE (LBS)
CHUCK (BLADE EYE)		
Steak	Roast	
Prime Rib	ъ.	
Steak	Roast	
SHORTLOIN	J	
Option 1: T	-Bone <b>Opti</b>	on 2: NY Striploin and Tenderloin Option 3: T-Bone, NY Striploin, and Tenderloin
ROUND	ъ.	
Steak	Roast	
SIRLOIN TI	P	
Steak	Roast	
Stew Beef		
Yes	No	
Short Ribs		
Yes	No	Thickness
GROUND BEEF		
Yes	No	LBS
Offal (Liver, Heart, Kidney, Tongue, Oxtail, Bones)		
Yes	No	