

**EXAMPLE 1  
BEEF CUT SHEET**

FARMER:  
ET#  
½ or whole

Name:  
Address:  
Phone #:

Top Round steak **OR** london broil **OR** cube \_\_\_\_\_ " \_\_\_\_\_ per pk

Eye of Round roast

Bottom Round roast **OR** Cube steak \_\_\_\_\_ per pk

T-bone steak **OR** NY strip & filet mignon \_\_\_\_\_ " \_\_\_\_\_ per pk

Sirloin steak \_\_\_\_\_ " \_\_\_\_\_ per pk

(boneless) (with bone)  
Rib eye steak **OR** rib steak \_\_\_\_\_ " \_\_\_\_\_ per pk **OR** ribroast \_\_\_\_\_

Roast - chuck arm sirloin tip rump \_\_\_\_\_ lbs/ roast

Brisket - cut in half or whole or grind

Ground beef lean % 90/10 or 85/15 or 80/20 or customized \_\_\_\_\_ lbs/pk

Patties- 4/pk or 6/pk or 8/pk \_\_\_\_\_ Ground Beef in patties 25% or 50% or customized

Stew meat no or yes total lbs \_\_\_\_\_ / \_\_\_\_\_ lbs/pk

Baby beef ribs yes **or** no (grind)

Short ribs yes **or** no (grind) \_\_\_\_\_

Flank steak Y or N \_\_\_\_\_ skirt steak Y or N

Soup bones Y or N \_\_\_\_\_ Marrow bones Y or N \_\_\_\_\_

LIVER Y or N HEART Y or N

TONGUE Y or N OXTAIL Y or N

\* lines that have (**or**) please only circle **one** selection

# EXAMPLE 2 BEEF CUT SHEET

Beef Processing Invoice

Date of Slaughter

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

E-Mail \_\_\_\_\_

Please check--  
     1/2 beef \_\_\_\_\_  
     whole beef \_\_\_\_\_

30 months of age ? _____	
Live Wt. _____	
Hanging Wt. _____	
Slaughter _____	
Process	
vacuum wrap _____	(\$ / h.wt.)
Links _____	\$ / lb.
Patties _____	\$ / lb.
Stew meat/k-bobs _____	\$ / lb.
Bones / Fat _____	\$ / lb.
<b>TOTAL</b> _____	

Box is for Office use ONLY

Standard cuts include:

3/4 inch steaks 2/pk.(round steak and filets 4/pk.), 3-4 lb. roast,  
and 1lb. Packs of burger. Please specify if you would like different.

Front Quarter  
 Rib steaks \_\_\_\_\_ and/or Rib roast \_\_\_\_\_  
     boneless \_\_\_\_\_  
     bone-in \_\_\_\_\_

flat iron \_\_\_\_\_  
 brisket \_\_\_\_\_  
 flank steak \_\_\_\_\_  
 skirt steak \_\_\_\_\_  
 patties \_\_\_\_\_ lbs.

Rack of Ribs \_\_\_\_\_

Arm Roast \_\_\_\_\_  
 Chuck Roast \_\_\_\_\_ or Chuck steak \_\_\_\_\_

Special Requests:

Hind Quarter  
 Sirloin Tip Roast \_\_\_\_\_

Round  
 Top Roast \_\_\_\_\_ and/or Steak \_\_\_\_\_ or Cube steak \_\_\_\_\_  
 Bottom Roast \_\_\_\_\_ or Steak \_\_\_\_\_ or Cube steak \_\_\_\_\_  
 Eye Roast \_\_\_\_\_ or Steak \_\_\_\_\_ or Cube steak \_\_\_\_\_

Rump Roast \_\_\_\_\_

Sirloin Steak \_\_\_\_\_

T-Bone Steak \_\_\_\_\_ or Filet and N.Y. Strip \_\_\_\_\_

Items above not checked will be put into burger.

Heart \_\_\_\_\_ Tongue \_\_\_\_\_ Liver \_\_\_\_\_ Ox Tail \_\_\_\_\_