



5565 State Rt. 146 E

Anna, IL 62906

PH: 618-833-5986

Custom Beef Processing Cut Sheet

Name: _____

Date: _____

Address: _____

Description of animal _____

Phone: _____

Place an "x" on desired direction

Whole Half Quarter

Steak thickness _____ 1/2" _____ 3/4" _____ 1" _____ 1 1/4" _____ 1 1/2"

Roast size _____ 2-3 lbs. _____ 3-4 lbs. _____ 4-5 lbs.

Steaks per pkg _____ 2 _____ 3 _____ 4 _____ 5 _____ 6

Front Quarter

Brisket _____ Whole _____ Half _____

Arm Roast _____ Chuck Roast _____

Ribeye (boneless) _____ Rib steak (bonein) _____

Short Ribs _____ Standard 3" _____ Thin, korean-style _____

Hind Quarter

Club Steak _____ Filet _____ Sirloin Tip Roast _____

T-bone Steak _____ NY strips _____ Rump Roast _____

Porterhouse _____

Sirloin Steaks bone-in _____ boneless _____

Round:

bone-in steak _____ burger _____ cube steak _____ (tenderized round) \$.75/lb

Specialty Steaks:

Hanger Steak _____ (1 per beef) Skirt Steak _____ Flank Steak _____

Organs/Bones

Liver _____ Heart _____ Tongue _____ Kidney _____

Tail _____ Neck/Soup bones _____ Marrow bones _____ Knuckle bones _____

Trim/Grind

Bulk tubes _____ 1 lb. _____ 1 1/2 lb. _____ 2 lb.

Patties _____ 4 oz.--4 per pkg 6 oz.--3 per pkg. \$.75/lb

Stew Meat--one lb pkgs 5 lb. _____ 10 _____ 15 _____ \$.75/lb

Basic processing fee is rail or hang weight x \$.75/lb. plus extra fees noted above. No kill fees.