



5565 State Rt. 146 E

Anna, IL 62906

PH: 618-833-5986

## Custom Beef Processing Cut Sheet

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

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

Address: \_\_\_\_\_

Description of animal \_\_\_\_\_

Phone: \_\_\_\_\_

Circle part of beef you are getting

Place an "x" on desired option

*Whole*

*Half*

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 \_\_\_\_\_

*Processing fee is hang weight x \$.85/lb.  
plus extra fees noted above. No kill fees.*

### 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