

Beef Cut Sheet

Fill it out at the kitchen table, not on the phone while the processor waits. Every choice changes what comes home.

Name: _____

Phone: _____

Processor: _____

Drop-off date: _____

Animal / tag: _____

Share (whole / half / quarter): _____

Hanging weight: _____

Date: _____

Steaks

Thickness	☐ 3/4"	☐ 1"	☐ 1 1/4"	☐ 1 1/2"
Per package	☐ 1	☐ 2	☐ 3	☐ 4
Bone	☐ Bone-in	☐ Boneless	☐ Mixed	
☐ Ribeye	☐ T-bone / Porterhouse	☐ Strip + Tenderloin (boneless)	☐ Sirloin	
Round	☐ Steak	☐ Roast	☐ Ground	

Roasts

Roast size	☐ 2 lb	☐ 3 lb	☐ 4 lb
Chuck	☐ Roast	☐ Ground	
☐ Rump / round roasts			
Brisket	☐ Whole	☐ Flat & point	☐ Ground

Ground

Package	☐ 1 lb	☐ 1 1/2 lb	☐ 2 lb
Patties	☐ Yes	☐ No	
Patty size / lean ratio (if offered):	_____		

Extras

☐ Stew meat	☐ Cube steak	☐ Soup bones	☐ Oxtail
☐ Heart	☐ Liver	☐ Tongue	☐ Suet
Short ribs	☐ English	☐ Flanken	☐ None

Aging & packaging

Aging	☐ Wet	☐ Dry
Dry-age days:	_____	
Packaging	☐ Vacuum	☐ Paper

Notes for the processor
