

Sunken Bridge Meats Beef Cutting instructions

Type of carcass: _____ Quantity: ½ ___ or whole ___ kill charge

Producer: _____ Customer: _____ Phone #: _____

Drop-off date _____ Production date: _____ Weight: _____ kgs/lbs

Allergies: YES/NO Type of Allergy: _____

Front ¼

Hind 1/4

Chuck Roast <input type="checkbox"/>	Chuck Steaks <input type="checkbox"/>	T-Bone Steaks <input type="checkbox"/>	New York Steaks <input type="checkbox"/>	Tenderloin Steaks <input type="checkbox"/>
Crossrib Roast <input type="checkbox"/>	Cross Rib Steak <input type="checkbox"/>	Top Sirloin Roast <input type="checkbox"/>	Top Sirloin Steaks <input type="checkbox"/>	OTHER:
Rib Roast <input type="checkbox"/>	Rib Steak <input type="checkbox"/>	Sirloin Tip Roast <input type="checkbox"/>	Sirloin Tip Steaks <input type="checkbox"/>	
Short ribs Total Qty: LBS	Ribeye Steak <input type="checkbox"/>	Round Roast <input type="checkbox"/>	Round Steak <input type="checkbox"/>	
	Brisket whole: __ Half: __	Minute Steak Total Qty: LBS	Stew Meat 1Lbs or 2LB Total Qty: LBS	Stir-Fry 1Lbs or 2lbs Total Qty: LBS
OFFALS				
Soup Bones ◦	Amount:	heart		
Dog Bones ◦	Amount:	liver		

Steak Thickness	¾ inch <input type="checkbox"/>	1 inch <input type="checkbox"/>	Other: <input type="text"/>	_____ Steaks per package
				Paper wrapped (\$1.10/lb) <input type="checkbox"/>

Roast Size (lbs)	Lbs/roast			
Grounds	1lb <input type="checkbox"/>	1.5lb <input type="checkbox"/>	2lb <input type="checkbox"/>	Other: <input type="text"/>

Patties:
6oz <input type="checkbox"/> 4oz <input type="checkbox"/>
Seasoned <input type="checkbox"/> Unseasoned <input type="checkbox"/>
Amount: LB(20lb min)

Jerky Amount: (10lb Min.)	Type of Jerky	Sausage Amount: (25lb Min.)	Type of Sausage	Smoked or fresh:	Weight (OFFICE USE ONLY)	Initial (OFFICE USE ONLY)
				% Pork		
				% Pork		
				% pork		

Notes: