

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 ☐	Chuck Steaks ☐	T-Bone Steaks ☐	New York Steaks ☐	Tenderloin Steaks ☐
Crossrib Roast ☐	Cross Rib Steak ☐	Top Sirloin Roast ☐	Top Sirloin Steaks ☐	OTHER:
Rib Roast ☐	Rib Steak ☐	Sirloin Tip Roast ☐	Sirloin Tip Steaks ☐	
Short ribs Total Qty: LBS	Ribeye Steak ☐	Round Roast ☐	Round Steak ☐	
	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 ☐	1 inch ☐	Other:	_____ Steaks per package Paper wrapped (\$1.10/lb) ☐ Vacuum sealed (\$1.45/lb) ☐
Roast Size (lbs)	Lbs/roast			
Grounds	1lb ☐	1.5lb ☐	2lb ☐	Other: Boxes (\$2/box) ☐ Will bring boxes ☐
Patties:				
6oz ☐	4oz ☐			
Seasoned ☐	Unseasoned ☐			
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: