

Customer Name		Phone		Date	
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Roast	
Chuck	
Arm	
Rump	
Pike	
Total	
Steak	
Ribeye	
T-bone	
KC/ Filet	
Sirloin	
Sirloin Tip Swiss	
Total	
Rounds	
Plain	
Tenderize Round	
Minutes Tenderize	
Total	
Ribs	
Soupbone	
Brisket	
Flank	
Stew	
Patties	
Ground Beef	
Cut Total	
Trim Total	

THIS COPY IS FOR CUSTOMERS TO SEE WHAT WE HAVE AVAILABLE AND TO MAKE IT EASIER WHEN WE CALL FOR CUTS. WE WILL STILL CALL TO GO OVER THE CUT SHEET WITH THE CUSTOMER. JUST A FEW TIPS. WHEN GETTING A QUARTER OR HALF YOU CAN ONLY GET T-BONE OR KC AND FILLET NOT BOTH. THE THICKER THE STEAKS THE LESS THE STEAKS. WE CHARGE BY HANGING WEIGHT. HANGING WEIGHT IS CARCASS WEIGHT WITH BONES AND FAT. TAKE HOME WEIGHT (ACTUAL MEAT) IS GENERALLY AROUND 60% OF HANGING WEIGHT. THIS IS SOMETIMES LESS WITH A FAT BEEF BECAUSE WE HAVE TO TAKE A LOT OF FAT OUT TO MAKE A LEANER BURGER. ANYTHING THAT YOU SAY NO TO ON THE CUT SHEET GOES INTO BURGER.

ROAST- WE NEED TO KNOW WHAT SIZE 2-3 POUND 3-4 POUND
STEAKS- HOW THICK AND HOW MANY PER PACK
ROUNDS- HOW MANY POUNDS OF EACH 1/4 BEEF IS LIMITED
PATTIES ARE .72 PER POUND EXTRA
GROUND BEEF- 1 POUND 1.5 POUND 2 POUND PACKAGES

WE ALSO HAVE AN OWNER'S STANDARD CUT THIS CUT INCLUDES:

- ROAST 3-4#
- STEAKS 1" 2 PER PACK
- ROUNDS GO TO BURGER
- RIBS
- NO SOUP BONE
- BRISKET
- NO FLANK
- NO STEW
- NO PATTIES



H, T, L	LEAN <input type="checkbox"/> AVERAGE <input type="checkbox"/> FAT <input type="checkbox"/> EXTRA FAT <input type="checkbox"/>
NOTES	