

**Master Cut Sheet for Whole Beef**

Name \_\_\_\_\_ Producer \_\_\_\_\_  
 Address \_\_\_\_\_ Order # \_\_\_\_\_ Tag # \_\_\_\_\_  
 State \_\_\_\_\_ Zip \_\_\_\_\_ Drop \_\_\_\_\_ Kill \_\_\_\_\_  
 Phone H: \_\_\_\_\_ M: \_\_\_\_\_ Species \_\_\_\_\_ # \_\_\_\_\_ P  G   
 Email \_\_\_\_\_ Contact \_\_\_\_\_

Steak Thickness  3/4 in  1 in  1.25 in  1.5 in  1.75 in  2 in

Roast Weight  2-3 lbs.  3-4 lbs.  4-5 lbs.  Whole

**Starters**

**Misc. Items** Ground Beef  1 lb.  2 lbs.  5 lbs.  10 lbs.

Patties # lbs \_\_\_\_\_  1/4 lb.  1/3 lb.  1/2 lb.

Stew Meat-1 lb  Beef Fat+Suet  Bones

**Front Quarter**

**Brisket ✓ 2**  Grind  Cut in Half  Whole Trimmed  Whole Untrimmed

**RibPlate ✓ 2**  Grind  2" Short Ribs  Kor Style Ribs  Whole Plate

**Shank ✓ 2**  Grind  Leave Whole  Osso Bucco 1.5"  Soup Bones 1"

**Rib ✓ 2**  Grind  B/I Roast (lb)  B/I Roast (rib)  B/I Rib Steak

B/L Delmonico/Ribeye

**Steak/Roast ✓ 2**  Ground Chuck  B/I Chuck Steak  B/I Chuck Roast

Grind  B/L Chuck Roast  B/L Strip Steak  Stew Meat

**B/L Chk Stk ✓ 4**  Ranch Steak  Flat Iron  Chuck Eye  Denver

**Hind Quarter**

**Flank ✓ 1**  Grind  Leave Whole

**Short Loin ✓ 2**  B/I Short Loin (TBone+Porterhse)

B/L Short Loin (Filet+NY Strip)

**Sirloin ✓ 2**  Ground Sirloin  B/I Sirloin Steak

Grind  B/L Top Strip (B/L Filet)  B/L Petite Top Strip (B/L Filet)

**Eye Round ✓ 2**  Steak  Roast  Cut in Half

Grind  Kabob Meat

**Top Round ✓ 2**  Ground Round  Steak  Roast

Grind  London Broil  Fajita Meat

**Bottom Round ✓ 2**  Ground Round  Steak  Roast

Grind  Kabob Meat  Cube Steak

**Sirloin Tip ✓ 2**  Ground Sirloin  Ground Round  Roast

Grind  SLoin Tip Steak  Fajita Meat

**Tri Tip ✓ 1**  Grind  Leave Whole

**Organs**

**Organs ✓ 8**  Liver  Heart  Kidneys  Hanging Tender

Tail  Skirt  Tongue  Sweetbreads

Note : \_\_\_\_\_  
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