

### 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

**Chuck ✓ 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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