

BEEF CUT INSTRUCTIONS



Plant Address:
 18501 County Road 27
 Sterling, Colorado 80751

Phone:
 (970) 521-0430

Email:
 autrey@mikesmeatmarket.com

Website:
 www.mikesmeatmarket.com

Contact Name: _____
Address: _____
Phone: _____
EMAIL: _____

PLEASE EXPECT 3 WEEKS FOR PROCESSING

	WHOLE	HALF	SPLIT HALF
FOR OFFICE USE ONLY			
Producer Name	_____		
Kill Date: _____		CXS ID#: _____	
Cut Date: _____		CXS Weight: _____	

VARIETY MEATS (These will only be available if the plant is notified at time of slaughter.)

OX TAILS	TONGUE	HEART	LIVER
<input type="checkbox"/> No	<input type="checkbox"/> No	<input type="checkbox"/> No	<input type="checkbox"/> No
<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes

Under each **bold heading** please check the box as to which cuts to keep.
 If the box is left unchecked that cut will go to ground beef.

CHUCK

Chuck Roll	Shoulder Clod	Flatiron	Mock Tender	Other
<input type="checkbox"/> Chuckeye Roasts	<input type="checkbox"/> Chuck Roasts	<input type="checkbox"/> Steaks	<input type="checkbox"/> Roasts	<input type="checkbox"/> Brisket Flat
<input type="checkbox"/> Grind	<input type="checkbox"/> Grind	<input type="checkbox"/> Grind	<input type="checkbox"/> Grind	<input type="checkbox"/> Short Ribs
				<input type="checkbox"/> Soup Bones

RIB

Boneless Rib	OR	Bone-in Rib	Other
<input type="checkbox"/> Ribeye Steaks		<input type="checkbox"/> Rib Steaks	<input type="checkbox"/> Skirt Steaks
<input type="checkbox"/> Prime Rib Roast Qty: _____ LBS: _____		<input type="checkbox"/> Rib Roast Qty: _____ LBS: _____	<input type="checkbox"/> Short Ribs
<input type="checkbox"/> Back Ribs			

LOIN

Strip Loin & Tenderloin	OR	Short Loin	Top Sirloin	Bottom Sirloin	Other
<input type="checkbox"/> NY Strip Steaks		<input type="checkbox"/> T - Bones	<input type="checkbox"/> Steaks	<input type="checkbox"/> Tri-Tip Roast	<input type="checkbox"/> Flank Steaks
<input type="checkbox"/> Tenderloin Steaks			<input type="checkbox"/> Sirloin Cap Roast	<input type="checkbox"/> Ball Tip Roast	
<input type="checkbox"/> Beef Loin Roast Qty: _____ LBS: _____			<input type="checkbox"/> Coulette	<input type="checkbox"/> Flap	
<input type="checkbox"/> Tenderloin Roast Qty: _____ LBS: _____					

ROUND

Inside	Bottom Round	Knuckle	Eye of Round	Other
<input type="checkbox"/> Tenderized Cube Stk	<input type="checkbox"/> Roasts	<input type="checkbox"/> Grind	<input type="checkbox"/> Roasts	<input type="checkbox"/> Stew Meat
<input type="checkbox"/> Grind	<input type="checkbox"/> Grind		<input type="checkbox"/> Grind	→ _____ total lbs.

WORK INSTRUCTIONS

Steak Thickness	Roast Size	Ground Beef	Patties (extra)
<input type="checkbox"/> Default = 1"	<input type="checkbox"/> _____ lbs	<input type="checkbox"/> 1 lb.	<input type="checkbox"/> No
<input type="checkbox"/> Other = _____"	avg. size 3-4 lb.	<input type="checkbox"/> 1.5 lb.	<input type="checkbox"/> Yes →
		<input type="checkbox"/> 2 lb.	1 # Packages \$1.50 lb.
			_____ Total lbs.

COMMENTS: