## **BEEF CUT INSTRUCTIONS**

WHOLE

FOR OFFICE USE ONLY

. ^^^
W/ hall
Mike's Meat Market

## **Plant Address:**

18501 County Road 27 Sterling, Colorado 80751

## Phone:

(970) 521-0430 Email:

Contact Name:	
Address:	
Phone:	
EMAIL:	

HALF

## PLEASE EXPECT 3 WEEKS FOR PROCESSING

**SPLIT HALF** 

heidi@mikesmeatmarket.com		<b>Producer Name</b>				
Website: www.mikesmeatmarket.com	Kill Date:		CXS ID#:			
www.minesmedanianeassin	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						
No	No	No	No			
Yes	Yes	Yes	Yes			
Under each <b>bold heading</b> please check the box as to which cuts to keep.						
ITT	the box is left unched	cked that cut will go t	to ground beet.			
Chuck Roll Chuckeye Roasts Grind	Shoulder Clod Chuck Roasts Grind	Flatiron Steaks Grind	Mock Tender Roasts Grind	Other  Brisket Flat Short Ribs Soup Bones		
		<u>RIB</u>				
Boneless Rib Ribeye Steaks Prime Rib Roast Qty: Back Ribs		Bone-in Rib Rib Steaks Rib Roast Qty:	LBS:	Other Skirt Steaks Short Ribs		
<u>LOIN</u>						
<b>—</b>	Short Loin T - Bones  LBS: LBS:	Top Sirloin Steaks Sirloin Cap Roast Coulette	Bottom Sirloin Tri-Tip Roast Ball Tip Roast Flap	Other Flank Steaks		
<u>ROUND</u>						
Inside Tenderized Cube Stk Grind	Bottom Round Roasts Grind	Knuckle Grind	Eye of Round Roasts Grind	Other  Stew Meat  → total lbs.		
Steak Thickness  Default = 1"  Other ="	MOR Roast Size   lbs avg. size 3-4 lb.	Ground Beef  1 lb.  1.5 lb.  2 lb.	Patties (extra) No Yes →	1 # Packages \$1.50 lb. Total lbs.		

**COMMENTS:**