



Plant Address:
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BEEF CUT SHEET

Contact Name: _____
 Address: _____
 Phone: _____ Email: _____

PLEASE EXPECT 3-4 WEEKS FOR PROCESSING

FOR OFFICE USE ONLY

WHOLE	HALF	SPLIT HALF
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.)

<u>OX TAILS</u>	<u>TONGUE</u>	<u>HEART</u>	<u>LIVER</u>
<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

<u>Chuck Roll</u>	<u>Shoulder Clod</u>	<u>Flatiron</u>	<u>Mock Tender</u>	<u>Other</u>
<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

<u>Boneless Rib</u>	OR	<u>Bone-in Rib</u>	<u>Other</u>
<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

<u>Strip Loin & Tenderloin</u>	OR	<u>Short Loin</u>	<u>Top Sirloin</u>	<u>Bottom Sirloin</u>	<u>Other</u>
<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

<u>Inside</u>	<u>Bottom Round</u>	<u>Knuckle</u>	<u>Eye of Round</u>	<u>Other</u>
<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

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

COMMENTS: