



# A Cut Above Processing Beef Cut Sheet

\* Indicates required field

Name on Order: \_\_\_\_\_ \* Phone: \_\_\_\_\_ \*

Address: \_\_\_\_\_ \* City: \_\_\_\_\_ \* State: \_\_\_\_\_ \*

Email: \_\_\_\_\_ Ear Tag: \_\_\_\_\_ Under 30 Mo.  Yes  No

Appointment Date: \_\_\_\_\_ Age Time: \_\_\_\_\_ days Carcass ID: \_\_\_\_\_

Producer or Farm: \_\_\_\_\_

USDA or Custom:  Whole Beef  ½ Beef  ¼ Beef Hanging Wt. \_\_\_\_\_

**Steak Per Pack: 1\* 2 3 4**

**Roast Size:**  2-3 lb or  3-4 lb

**Ground:**  1lb\* or  2lb; **Rollout Y\* / N**

**Organ Meats**

Liver  Heart  Tongue  Oxtail

Please notify at drop off if you want organ meats. If a carcass is split, organ meats stay with original order #. Please notify us at pickup if you have organ meat

\*Extra charges: \$20 flat fee for 1lb ground, ground roll out & 1 steak per pack, \$20 flat tenderizing fee per order

**Selections not checked below will be used for ground beef.**

**Roasts:**  Chuck Roast  
 Shoulder Roast

**Other Front Quarter Cuts:**

Short Ribs  
 Brisket (Whole / Half)  
 Skirt Steak

**Rib:** Bone-In  Ribeye \_\_\_\_\_" **OR** Boneless  (Boneless Ribeye) \_\_\_\_\_"

**Loin:**  
 Sirloin \_\_\_\_\_"  
 T-Bone (Bone-In) \_\_\_\_\_" **OR**  New York Strip \_\_\_\_\_" & Filet (Boneless) \_\_\_\_\_"  
 Flank Steak

**Round:** Tenderize: Y / N

<u>Top Round</u>	<u>Bottom Round</u>	<u>Eye Round</u>
<input type="radio"/> Steak	<input type="radio"/> Steak	<input type="radio"/> Steak
<input type="radio"/> Top Round Roast	<input type="radio"/> Bottom Round Roast	<input type="radio"/> Eye Round Roast
<input type="radio"/> <u>Sirloin Tip Roast</u>		

**Extra:**  
 Soup Bones  
 Stew Meat\* \_\_\_\_\_ Lbs.

Special Cutting Instructions:

For Office Use

Processing Total: \$ \_\_\_\_\_

# of Boxes: \_\_\_\_\_

Kill Fee: 10¢ HW (\$50 min) Custom Processing Fee: 86¢/lb HW USDA Processing Fee: \$1.12/lb HW Waste Disposal 2¢/lb HW  
Meat must be picked up within 7 days of notification. After 7 days there will be a \$1 per box/day charge.