

Date: _____
 Cutting Order for _____ Labels _____

Primal Area	Cut	Description (i.e. thickness)	Packaging (i.e. 1 or 2 etc /pkg)
	<u>Check this column if you want this cut:</u>		
Short Loin	_____	_____	_____
	_____	New York Strip	_____
	_____	Tenderloin Filet	_____
	_____	Other	_____
Rib Area	_____	Bone In Rib Eye	_____
	_____	OR	_____
	_____	Rib Eye (boneless)	_____
	_____	OR	_____
	_____	Rib Steak (lip on, bone in)	_____
Sirloin	_____	Other	_____
	_____	Sirloin (bone in)	_____
	_____	OR	_____
	_____	Top Sirloin (boneless)	_____
	_____	Other	_____
Flank	_____	Flank Steak	_____
Skirt	_____	Skirt Steak	_____
Chuck Area	_____	Chuck Roast	_____
	_____	Brisket	_____
	_____	Arm Roast	_____
	_____	Short Ribs	_____
	_____	Other	_____
Round	_____	Round Stk – bone	_____
	_____	OR	_____
	_____	Tenderized Round Stk	_____
	_____	OR	_____
	_____	Round Roasts (eye,bottom,top)	_____
	_____	Stew Meat (how many LB's, how large pkg? _____)	_____
Rump Rst	_____	Other	_____
Soup Bones (Meaty, typical is 2 lb package)	_____	Rump Rst (boneless)	_____
Grind	_____	Ground Beef	_____
	_____	Patties	_____
	_____	Other	_____
Organs	_____	Oxtail	_____
	_____	Liver	_____
	_____	Heart	_____
	_____	Tongue	_____

SPECIAL NOTES: