| USDA | |
|--------|--|
| CUSTOM | |



| Slaughter Date: | <u>; </u> |
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| | |



BEEF CUTTING ORDER

| | | | | 9 | | | |
|------------------|------------|---------------|----|----------|------------------|-----------------------|----------|
| Name | | | | Phone | | | |
| | | | | | | | |
| Address | | | | | | | |
| | | | | STEAKS | | | |
| Thickness | Per Pack | age | | T-Bone | or → | NY Strip & Tenderloin | |
| | | | | Ribsteak | $or \rightarrow$ | Ribeye | |
| | | | | Sirloin | $or \rightarrow$ | Bnls Sirloin | |
| | | | | Round | or → | Tenderized | |
| | | | | | | | |
| Size | ROASTS | | | Ribs | | 1# Ground Beef | |
| | Arm | 1 | | Tips | 1 ' | | |
| | Chuck | 1 | | Brisket | 1 | 1.5# Ground Beef | |
| | Pikes Peak | 1 | | Liver | 1 ' | | |
| | Rump | 1 | | • | ' | 2# Ground Beef | П |
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| Beef Description | on | | | | | | |
| Live Weight | | I | | | | | \neg |
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| Dressed Weigh | nt | | | | | NOTEC | |
| Fat Trimmed | | | | | | NOTES | |
| rat iriiiiiileu_ | | | | | | | \dashv |
| | | | | 7 | | | |
| Total Sacks | | | | _ | | | _ |
| | | Initia | ls | 7 | | | _ |
| Total Boxes | | | _ | _ | | | _ |
| | | Initia | ls | | | | _ |
| | Γ | 1 | | | | | |
| Pick up Date | | | | | | | |