BEEF CUT SHEET

NAME				WEIGHT	TAG #
PHONE NUMBER				SLAUGHTER DATE	
				CLIENT	
WHOLE	HALF	QUARTER			
	FR	ONT BAG	CK		
CUT & WRAP		SIZE	#/PKG	SAUSAGE	
		HOW THICK		PROCESSING IS AN EXTRA COST AND REQUIRES	
ROUND STEAK WHOLE OR HALF				A MINIMUM OF 25 LBS OF MEAT PER TYPE	
MINUTE STEAK		NO SIZE		GARLIC SAUSAGE	lb
SIRLOIN STEAK BUTT STEAK			1	BREAKFAST SAUSAGE	lb
T-BONE STEAK OR!! 👢				BEEF JERKY: COWBOY TERI	YAKI lb
TENDRLOIN & STRIPLOIN				HAMBURGAR PATTIES	lb
FLANK STEAK		NO SIZE	1	PEPPERONI	lb
BEEF SHANKS				SMOKIES	lb
CHUCK STEAK				SMOKIES WITH CHEESE	lb
PRIME RIB STEAK				SMOKIES WITH CHEESE AND JALAPENO	
RIB EYE STEAK				Notes: TRIM FAT HARI	D ON SHORT RIBS!!
BUTT TENDERLOIN END WHOLE OR STEAKS				LABEL BRISKET FLAT & POINT	
ROUND ROAST					
ROUND BONE ROAS	Т				
SIRLOIN TIP ROAST				KILLING CHARGE	
CHUCK ROAST CHUCK BURGER				CUT & WRAP	
CROSS RIB ROAST				BONING	
PRIME RIB ROAST				BRAND INSPECTION	
BONELESS STEW				BOXES	
SHORT RIBS BACK RIBS				OTHER	
SOUP BONES DOG BONES				WASTE	
GROUND TUBE	& CLIP / BRWN PAPER WRAP				
BRISKET WHOLE HALF			SUBTOTAL		
HEART LIVER TONGUE			GST		

TOTAL

SLICING LIVER (\$10 CHG) YES OR NO