



# Beef Cutting Instructions

OTM

Name on Beef Carcass: \_\_\_\_\_ Weight of Beef: \_\_\_\_\_

Circle what is applicable

**Front / Hind / Side / Split Side / \_\_\_ Whole**

Name: \_\_\_\_\_

Date \_\_\_\_\_

Telephone Number \_\_\_\_\_

Special Orders/Cuts: \_\_\_\_\_

## Front Cuts

Blade ..... Roasts or Steaks \_\_\_\_\_

Cross Rib Roasts..... Yes No \_\_\_\_\_

Short Ribs/Braising ribs. Yes No \_\_\_\_\_

Prime Rib ..... Roasts or Prime Rib Steaks or Ribeye \_\_\_\_\_

Brisket..... Yes No \_\_\_\_\_

## Hind Cuts

Wing or Striploin \_\_\_\_\_

T-Bone or Striploin & Tenderloin \_\_\_\_\_

Sirloin Steak:..... Yes No \_\_\_\_\_

Flank Steak: ..... Yes No \_\_\_\_\_

Sirloin Tip Roast: ..... Yes No \_\_\_\_\_

Rump Roast (Outside): .. Yes No \_\_\_\_\_

Round (Inside): ..... Steaks or Roasts or Both or No \_\_\_\_\_

Eye of the Round ..... Yes No \_\_\_\_\_

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Stewing Beef: How much? \_\_\_\_\_ lbs/ \_\_\_\_\_ lbs/pkg or bulk

Ground Beef – 1 ½ lbs /pkg. or \_\_\_\_\_

Patties- How much? \_\_\_\_\_ / \_\_\_\_\_

Other Trim Instructions: \_\_\_\_\_

Soup Bones Yes or No

Roasts:

- Size: 3-4 lbs or \_\_\_\_\_
- Boneless or Bone In

Steaks:

- ¾" or 1" or \_\_\_\_\_
- 2/pkg. or \_\_\_\_\_

When Available: Heart \_\_\_\_\_ Tongue \_\_\_\_\_ Liver \_\_\_\_\_ Oxtail \_\_\_\_\_

### Zehr's Use Only

Stew Weight \_\_\_\_\_

Trim Weights \_\_\_\_\_ / \_\_\_\_\_

\_\_\_\_\_ / \_\_\_\_\_

\_\_\_\_\_ / \_\_\_\_\_