



Beef Cutting Instructions

OTM

Name on Beef Carcass: _____ Weight of Beef: _____

Circle what is applicable

Front / **Hind** / **Split Side** / **Side** / **Whole**
 Quarter Quarter Mixed Quarter

Name: _____

Date: _____

Phone # _____

Packaging

Paperwrapped or _____

Roasts: 3-4 lb/ea or _____ Steaks: 3/4" or 1" or _____ 2/pkg or _____

Front Cuts

BladeRoasts (Bone In or Boneless) or Steaks _____

Cross Rib RoastsYes No _____

Short Ribs.....Yes No Texas Ribs (if available) _____

Prime Rib.....Ribeye or Prime Rib Steaks or Roasts _____

BrisketYes No _____

Hind Cuts

Wing or Striploin _____

T-Bone or Striploin & Tenderloin _____

Sirloin Steak:Yes No _____

Flank Steak:.....Yes No _____

Sirloin Tip Roast:.....Roasts or Steaks or No _____

Rump Roast (Outside):..Yes No _____

Round (Inside):Steaks or Roasts or Both or No _____

Eye of the RoundYes No _____

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Soup Bones: Shank and Neck or No _____

Stewing Beef: How much? _____ lbs/_____ lbs/pkg

Ground Beef – 1 1/2 lbs /pkg. or _____

Patties- How much? _____ / _____

Other Trim Instructions: _____

If you wish for it, please ask for your heart/tongue/tail/liver when you pick up your beef.

Zehr's Use Only				
Stew:				
Trim:				
Total:				