



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 _____

Custom Cut / ZCM/Sold

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 _____

* * * * *

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 _____ / _____

_____ / _____

_____ / _____