



Beef Cutting Instructions

OTM

Name on Beef Carcass: _____ Weight of Beef: _____

Circle what is applicable

Front / Hind / Side / Split Side / ___Whole

Name: _____

Date: _____

Phone # _____

Packaging

Paperwrapped or _____

Roasts: 3-4 lb/ea or _____ Steaks: ¾" or 1" or _____ 2/pkg or _____

Front Cuts

Blade..... Roasts (Bone In or Boneless) or Steaks _____

Cross Rib Roasts Yes No _____

Short Ribs/Braising ribs.. Yes No Texas Ribs (if available) _____

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

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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Soup Bones: Shank and Neck or No _____

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

Ground Beef – 1 ½ 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:				