



CUTTING INSTRUCTIONS

SAMPLE STANDARD QUARTER CUT SHEET

Last Name : Cammaert
First Name : Angela
Phone :
Quantity : Quarter

IMPORTANT NOTES*

Clients can customize Quarter cut sheets as shown in red.
 Other items may include:
 1. Beef Brisket untrimmed (half portion)
 2. Beef Offal ~ may include liver, heart, tongue or tail (1/4 portion)

Roasts : **SIZE IN LBS** 4 pounds Option to select roast pounds

T Bone : 1 in **THICK**, 1 /PKG

Sirloin : 1 in **THICK**, 1 /PKG

Round : **STEAK** **OR ROAST** Eye of Round and Rump Roast
Sirloin Tip and Round Steaks 3/4 inch

Stew : **YES** **OR NO** *Option to grind

Prime Rib : **STEAK** **OR ROAST**

Soup Bones : Y/N, ~~MEATY~~ **OR CLEAN** Option to have clean or none

Hamburger : 1 1/2LB, 2LB PKG *Option select pounds per package

Patties : Y/N LBS *10-pound boxes plus service fee

Ribs : **YES** **OR NO** *Option to grind

Blade : **STK/RST/**~~BND~~**S RST**

Chuck : **STK/RST/**~~BND~~**S RST**

Cutlets : Beef stir fry packages *Option to grind

NOTES:

The front shoulder cuts (blade and chuck) make nice roasts, stewing beef, or can be put directly into burger to lean it up.

Patties come with a surcharge for processing.

Weight : _____

BP's :