Mission Meat Shop

BEEF CUT LIST:

PLACE CHECK MARK NEXT TO CHOICE

WHOLE ___ **SPLIT** ___ **QUARTERED** ___
(Must have Identical Instructions)

CUTTING INSTRUCTIONS

(HQ)	Flank Steak	Yes ___ No ___	***any of the items to the Left you do not
(FQ)	Short Ribs	Yes ___ No ___	desire will be deboned and put into hamburger***
(HQ/FQ)	Stew Meat	Yes ___ No ___	STEW MAX 30lbs on whole animal
(FQ)	Brisket	Yes ___ No ___	additional Stew cut .70 lb
(HQ/FQ)	Soup Bones	Yes ___ No ___	

Steak Thickness _____ Roast size in Pounds _____ Hamburger pkg. size _____

FRONT QUARTER:

Rib Section: Rib Steak _____ Rib Roast _____ Rib Eye Steak _____

Chuck Section: Chuck Roast_____ Chuck Steaks_____ OR Burger _____

HIND QUARTER:

Loin: ___ Standard Cut (T-Bone, Porterhouse, Sirloin Steaks)
OR ___ Optional Cut (Remove Loin for Filet Mignon leaving New York Strip)

Round:	___ Eye of Round Roast	&/Or	___ Steak
	___ Top of Round Roast	&/Or	___ Steak
	___ Bottom Round Roast	&/Or	___ Steak
	___ Sirloin Tip Roast	&/Or	___ Steak

Misc: Tongue___ Heart ___ Liver___ Tail ___

SAUSAGE: MINIMUM 25lb. BATCH___ TYPE: 1._____
2._____
3._____

JERKY: MINIMUM 10lb. BATCH ___