



22304 230<sup>th</sup> Ave-Centerville, Iowa 52544  
641-437-9043

## CUSTOM BEEF CUTTING INSTRUCTIONS

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Can we text when your order is ready Y or N (circle one)

Date Beef Came into Locker: \_\_\_\_\_

Purchased from(Farmer): \_\_\_\_\_

Total Hanging Carcass Weight: \_\_\_\_\_ LBS

Customer's Share of Weight: \_\_\_\_\_ LBS

### Select Amount (circle):

Whole Beef / Half Beef /  $\frac{1}{4}$  Beef

Circle One: Under 30 months OR Over 30 months

Brisket (circle): Yes / No, grind

Keep Whole / Cut in Half

Roasts(circle): Size: 2-3 lbs / 3-4 lbs / 5 lbs

Arm / Chuck / Rump / Sirloin Tip

Keep Chuck Eye Steaks Y/N Grind All Roasts

Short Ribs: Yes / No

Soup Bones: Yes / No

Stew Meat (1 LB Pkgs) (circle): Yes / No

# of Pkgs\_\_\_\_\_

### Round Steak OR Minute Steaks (circle):

Round Steak  $\frac{1}{2}$  in pkg (1 strip) / Whole in Pkg (2 strips)

Not Tenderized / Tenderized

OR

Minute Steaks \_\_\_\_\_per pkg Tenderized/ Not tenderized

Grind All Round

Ground Beef(circle): 1 lb pkg / 1  $\frac{1}{2}$  lb pkg / 2lb pkg

*(Packaged in Plastic Chubs unless otherwise noted)*

### Steaks(circle):

Thickness:  $\frac{3}{4}$  inch / 1 inch / 1  $\frac{1}{4}$  inch

Ribeye / T-Bone OR New York Strip & Filet

Flank / Sirloin (1/pkg)

Sirloin Tip Steaks (*cut from Sirloin Tip Roast*)

Tenderized or Not Tenderized

# steaks/Pkg\_\_\_\_\_

Beef Liver(circle): Keep / Throw Away

Beef Heart(circle): Grind / Keep / Throw Away

Beef Tongue(circle): Keep / Throw Away

Additional Notes:

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