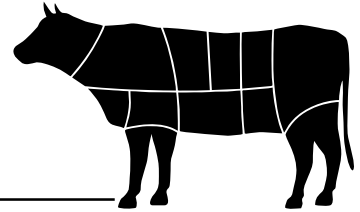




BEEF CUT SHEET

208-398-4868 - SnydersCC.com



Name: _____ Phone: _____

Steak Thickness (3/4" typical) _____ " Roast Size (3-4 lb average) _____ lb Family Size _____

Full Beef Half Beef 1/4 Beef Kill Date _____ Tag # _____

Boneless Bone-in Mixed

CHUCK ARM

Cattleman Steaks Chuck Roasts Flat Iron Steak Stew Meat Stew Meat Brisket Full
 Mock Tender Steak Cross Rib Roast Cross Rib Steaks Brisket 2 halves Brisket Half

RIBS BONELESS BONE-IN

Prime Rib (size _____ quantity _____) Ribeye Steak Ribeye Steak Tenderloin
 Short Ribs Ribs Burger New York Steak T-Bone Steak (unless porterhouse is checked)
 Ribs Full (meat on) Skirt Steak Porterhouse Steak

ROUND

SIRLOIN TIP : Steaks Roasts Cube Steaks Stew Meat Burger

BOTTOM ROUND: Swiss Steaks Rump Roasts Cube Steaks Stew Meat Burger

TOP ROUND: London Broil Roasts Steaks Cube Steaks Stew Meat Burger

EYE OF ROUND: Steaks Roasts Cube Steaks Stew Meat

TRI-TIP: Steaks Roasts Flank Steak

TOP SIRLOIN OTHER

Steaks Stew Meat Soup Bones Tongue Heart Liver Cheek Meat

BURGER

Lean (approx 12-15% fat) Package Size: 1 lb 2 lbs Other _____ lbs

X-lean (approx 7-10% fat) Patties: _____ lbs into patties with _____ patties per package.

COMMENTS

All cuts not specified will be ground into burger.

Cut Price .55 lb Kill Fee \$50.00 Head YES NO Rail Weight _____ lb

Price of animal _____ + kill fee _____ + additional _____ = _____ Total