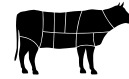


BEEF CUT SHEET



208-398-4868
SnydersCC.com

Name: _____ Phone: _____

Address: _____ City: _____ St: _____ Zip: _____

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

☐ Steaks ☐ Eye Steaks ☐ 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: ☐ Steaks ☐ 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 ☐ Burger

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.

USDA REQUIREMENTS

CATTLE AGE: ☐ >30 Months ☐ <30 Months SRM properly disposed of: ☐ Yes ☐ No

AMBULATORY(at time of arrival): ☐ Yes ☐ No Animal properly disposed of: ☐ Yes ☐ No

Any conditions observed making the animal unfit for human consumption: ☐ Yes ☐ No

If yes what conditions: _____

COMMENTS: _____

All cuts not specified will be ground into burger.

Total

Rail Weight _____ lb. Price of Animal _____ + Kill Fee _____ + Other _____ = _____