

office use:
 Tag# _____
 Weight: _____



PO Box 1577/Silverthorne, CO 80498 // O: 970.468.6816 // F: 970.468.1453 // plong@acorncreekcattle.com

BEEF CUTTING INSTRUCTIONS

Name: _____ Phone: _____

Standard Cut: Roasts are 3-4 lbs. Steaks are cut 1" thick and package 2 per package. If you want different sizes enter your preferences below. Grind is made 90/10, if you would like a different ratio please indicate your preferences for patties, grind in the special instructions.

Roast Weight _____ lbs. Steak Thickness _____ inches Steaks per Package _____

Round Tip	<input type="checkbox"/> Steak	<input type="checkbox"/> Roast	<input type="checkbox"/> Grind	
Top Round	<input type="checkbox"/> Steak	<input type="checkbox"/> Roast	<input type="checkbox"/> Grind	<input type="checkbox"/> Tenderize
Bottom Round	<input type="checkbox"/> Cube Steak	<input type="checkbox"/> Roast	<input type="checkbox"/> Grind	
Rump	<input type="checkbox"/> Roast	<input type="checkbox"/> Grind		
Pikes Peak	<input type="checkbox"/> Roast	<input type="checkbox"/> Grind		
Sirloin	<input type="checkbox"/> Steak	<input type="checkbox"/> Roast	<input type="checkbox"/> Grind	
Tri-Tip	<input type="checkbox"/> Roast	<input type="checkbox"/> Grind		
Bavette	<input type="checkbox"/> Steak	<input type="checkbox"/> Grind		
Skirt Steak	<input type="checkbox"/> Outside	<input type="checkbox"/> Inside	<input type="checkbox"/> Grind	
Loin	<input type="checkbox"/> T-Bone	<input type="checkbox"/> NY Strip & Filets	<input type="checkbox"/> Grind	
Flank	<input type="checkbox"/> Steak	<input type="checkbox"/> Grind		
Brisket	<input type="checkbox"/> Whole	<input type="checkbox"/> Cut in half	<input type="checkbox"/> Grind	
Rib	<input type="checkbox"/> Rib Steak	<input type="checkbox"/> Bone in Roast	<input type="checkbox"/> Ribeye Steak	<input type="checkbox"/> Ribeye Roast
Short Ribs	<input type="checkbox"/> Yes	<input type="checkbox"/> No		
Soup Bones	<input type="checkbox"/> Yes	<input type="checkbox"/> No		
Chuck	<input type="checkbox"/> Bone in Roast	<input type="checkbox"/> Bone in Steak	<input type="checkbox"/> Boneless Roast	<input type="checkbox"/> Boneless Steak
Flatiron Steak	<input type="checkbox"/> Steak	If you choose yes, you automatically get boneless chuck roasts		
Arm	<input type="checkbox"/> Roast	<input type="checkbox"/> Grind		
Pot	<input type="checkbox"/> Roast	<input type="checkbox"/> Grind		
Stew Meat	<input type="checkbox"/> 1lb	<input type="checkbox"/> 1.5lb	<input type="checkbox"/> 2lb	
Grind	<input type="checkbox"/> 1lb	<input type="checkbox"/> 1.5lb	<input type="checkbox"/> 2lb	
Patties	<input type="checkbox"/> 1/4lb	<input type="checkbox"/> 1/3lb	<input type="checkbox"/> 1/2lb	_____ # of patties per package
Organ Meat	<input type="checkbox"/> None	<input type="checkbox"/> Liver	<input type="checkbox"/> Heart	<input type="checkbox"/> Tongue <input type="checkbox"/> Dog Bones

Special Instructions: _____

