

office use:
 Tag# _____
 Weight: _____



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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 | | |
| Bavatte | <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: _____

