

RANCHHOUSE MEAT CO. BEEF CUTTING INSTRUCTIONS

CUSTOMER NAME _____ PH: _____ DATE _____ WEIGHT _____

RECEIVING INFORMATION: CFIA#: _____ AGAING DAYS _____ WEIGHT _____ WHOLE OR HALF _____

BEEF PROCESSING INSTRUCTIONS:

Steaks-Thickness _____ No. Per Pkg: _____ Soup Bones: Yes ___ No ___ How many? _____ "Meaty" or "Just bone" _____

Roasts: Size _____ lbx Stew Meat: yes _____ no _____ Pkg Size: _____ # of Pkgs _____

Ground Beef Pkg Size _____ lbx. Patties: Plain _____ lbx Seasoned _____ lbs

SAUSAGE: Fresh _____ Smoked _____ Type & Amount _____ Pork Trim Extra _____

CHUCK SECTION: Boneless Blade Roast _____ Steak _____ Ground _____

CROSS RIB: Boneless Cross Rib Road _____ Steak _____ Ground _____

Choice of Ribs Tied to Roast _____ or Braising Ribs _____ or Ground _____

Brisket yes _____ or no _____

RIB SECTION: Roast: _____ Steak _____ Ribeye Steak _____ Short Ribs _____

SIRLOIN TIP SECTION: Roast _____ Sirloin Tip Steak _____

SIRLOIN BUTT SECTION: Top Sirloin Steak _____ or Roast _____

Tenderloin Steak _____ or Whole _____

SHORT LOIN SECTION: T Bone & Porterhouse Steaks _____ OR Strip Loin (New York) & Tenderloin (Filet Mignon) _____

HIP SECTION: Inside Round Roast _____ Steak _____ Minute Steak _____

Outside Round Roast _____ Steak _____ Minute Steak _____

Eye of Round Roast _____ Steak _____ Minute Steak _____

Date _____ Weight _____ Grind _____	Date _____ Weight _____ Grind _____
Stew Meat _____ Minute Steak _____ Stir Fry _____	Stew Meat _____ Minute Steak _____ Stir Fry _____
Other: _____	Other: _____

Date _____ Weight _____ Grind _____	Date _____ Weight _____ Grind _____
Stew Meat _____ Minute Steak _____ Stir Fry _____	Stew Meat _____ Minute Steak _____ Stir Fry _____
Other: _____	Other: _____