



MEAT PROCESSING

Circuit Creek Meat Beef Cut Sheet

(603) 944-2952

Your First & Last Name: _____

Your Address: _____

Phone: _____ Date: _____

Age of Beef (Butcher): _____ SRM: Removed

Forequarter

Chuck Roast: ___ LBS OR Chuck Steaks: ___ Thickness _____

Blade Steak: ___ OR Flat Iron: ___ OR Grind: _____

Arm London Broil: Roast: ___ LBS OR Steak: _____ Thickness OR Grind: ___ OR Stew: _____

Prime Rib: Roast: ___ LBS OR Ribeye Steaks: _____ Thickness Boneless: ___ OR Bone-In: _____

Brisket: Whole: ___ OR Half: ___ OR Grind: ___ OR Stew: _____

Short Ribs: Yes: ___ OR No: ___ OR Grind: _____ Shanks: Yes: ___ OR No: ___ OR Grind: _____

Hindquarter

Sirloin Tip Face Rump: Roast: ___ LBS Steaks: _____ Thickness

Bottom Round: Roast: ___ LBS Steaks: _____ Thickness OR Grind: ___ OR Cube Steak: ___ OR Stew: _____

Eye Round: Roast: ___ LBS Steaks: _____ Thickness OR Sandwich Steaks: _____

Top Round: Roast: ___ LBS Steaks: _____ Thickness

N.Y Sirloin: Steak: _____ Thickness OR Boneless: ___ OR Bone-In: _____

T-Bone and Porterhouse Steaks: _____ Thickness

OR

Tenderloin: Steaks: _____ Thickness OR Roast: ___ LBS N.Y. Strip Steaks: _____ Thickness

Hamburger: 1.5 LBS ___ OR 2.5 LBS ___ OR Bulk 3LBS ___ Stew: 1LB ___ 2LBS ___ 3LBS ___

K Bob's: # of pieces per package _____ Number of Steaks per Package: _____

Flank: Yes ___ OR No ___

Liver ___ Heart ___ Tongue ___ Bones: Yes ___ OR No ___ Suet: Yes ___ OR No ___

Animal Weight _____ X _____ /LB= Total \$ _____