**Beef Cut Sheet**

**Please circle or highlight your preferences**. Anything not circled or highlighted will be trimmed and used for ground beef. The number given below will be TEXTED when order is ready.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | Average from a | | What is your |  |  |
| **ROASTS** | FULL beef | | preference? |  | **CONTACT INFORMATION** |
| Chuck | 8-10 | | Keep Grind |  | Name:  Phone:  Receiving From:  Receiving: ¼ ½ Whole |
| Arm | 6-8 | | Keep Grind |  |
| Rump | 9-12 | | Keep Grind |  |
| Sirloin Tip | 5-6 | | Keep Grind |  |
| Brisket | 2 | Whole ½ Grind | |  |
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| --- | --- | --- | --- |
| **STEAKS 2 Per Pack**  **¼ Beef will receive boneless cuts** | Cut how thick? |  | **ADDED FEES/REQUESTS** |
| Ribeye **OR** Rib Steak  (Bone-out) (Bone-in) | ¾” 1” 1 ¼” |  | 21-day hang\* (add $100)  28-day hang\* (add $175)  Single Steak Vac Bag (add $15)  Vac Bag Ground Product (add $30)  Split Bag Fee ($45/split whole carcass)  Save Hide Fee ($40)  Euro Head Fee ($175)  \*Meade Locker will only hang 21 or 28 days for the above charge IF the carcass is able to hang without causing potential hazards to the quality of meat and cooler conditions. Meade Locker has the final judgement on if the carcass is able to meet these requirements. |
| T-Bone **OR** Strip & Filet  (Bone-in) (Bone-out) |  |  |
| T-Bone | ¾” 1” 1 ¼” |  |
| KC Strip | ¾” 1” 1 ¼” |  |
| Filet | ¾” 1” 1 ¼” 1 ½” 2” |  |
| Sirloin | ¾” 1” 1 ¼” |  |
| Eye of Round (CHOOSE 1) |  |  |
| * Cut as Steaks | ¾” 1” 1 ¼” |  |
| * Tenderized Steaks | ¾” 1” |  |
| * Cubed Steak |  |  |
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| **Other Cuts** | Will we keep or grind this cut? | |  | **GROUND BEEF** - Typically 85/15 blend | | |
| Flank Steak | Keep Or Grind | |  | Circle size of bag | | |
| Skirt Steak | Keep Or Grind | |  | 1 lb. 1 ½ lb. 2 lb. | | |
| Flat Iron Steak | Keep Or Grind | |  |  |  | |
| Beef Ribs | Keep Or Grind | |  | **Variety Meats** - $5 per selection | | |
| Short Ribs | Keep Or Grind | |  | Circle to Keep | Heart Tongue Liver | |
|  |  | |  |  |  | |
| **SPECIALTY CUTS**  **– 5 pack minimum each option** | | How many packs would you like? |  | **SMOKED/COOKED\***  **– 5 pack minimum each option** | | How many packs would you like? |
| Cubed Steak - $1/per pack (4 steaks/pk) | |  |  | Pepper/Garlic Jerky ($6/pack) | |  |
| Stew Meat - $1per pack (1 lb. packs) | |  |  | Sweet Chipotle Jerky ($6/pack) | |  |
| Fajita Meat - $1/per pack (1 lb. packs) | |  |  | Tex Mex Jerky ($6/pack) | |  |
| Philly Meat - $1/per pack (1 lb. packs) | |  |  | 7 Pepper Summer Sausage ($4/lb.) | |  |
| 1/3 lb. Beef Patties - $1/lb. (4 per/pk) | |  |  | Original Summer Sausage ($4/lb.) | |  |
| 1/2 lb. Beef Patties - $1/lb. (4 per/pk) | |  |  | Jalapeño Snack Stix ($4/lb.) | |  |
|  | |  |  | Pepper/Garlic Snack Stix ($4/lb.) | |  |
|  | |  |  | \*Smoked/Cooked Products will be bulk batched; Jerky will be labeled not for sale | | |