



BEEF CUTTING FORM

NAME _____ **PRODUCER:** _____
ADDRESS _____ **HANGING WEIGHT:** _____
PHONE _____ **HLT WEIGHT:** _____
EMAIL _____

WHOLE _____ HALF _____ QUARTER _____ ID TAG _____

STEAKS		THICKNESS(INCHES)	PER PACK
RIBEYE	YES/NO	_____	_____
T-BONE	YES/NO	_____	_____
SIRLOIN	YES/NO	_____	_____
NEW YORK	YES/NO	_____	_____
TENDERLOIN	YES/NO	_____	_____
ROUND	YES/NO	_____	_____

NOTE- T BONE IS MADE UP OF THE NEW YORK AND TENDERLOIN. YOU HAVE TO PICK EITHER T-BONE OR NEW YORK AND TENDERLOIN

ROASTS	YES/NO	WEIGHT(LBS)
CHUCK	YES/NO	_____
ARM	YES/NO	_____
RUMP	YES/NO	_____
SIRLOIN TIP	YES/NO	_____
BRISKET	YES/NO	_____

NOTE- ROASTS WILL BE ONE PER PACK

GROUND BEEF YES/NO WEIGHT PER PACK(LBS) _____

OTHER CUTS	YES/NO	WEIGHT PER PACK(LBS)	HEART	Y/N
SKIRT	YES/NO	<u>N/A</u>	LIVER	Y/N
STEW MEAT	YES/NO	_____	TONGUE	Y/N
SHORT RIBS	YES/NO	_____		
SOUP BONES	YES/NO	_____		
FLANK STEAK	YES/NO	<u>N/A</u>		
TRI - TIP	YES/NO			

Frequently Asked Questions:

What is the hanging weight?

Hanging weight is the weight of the carcass after the head, hide, internal organs, and hooves are removed. Our processing fee is based off of this weight.

How much meat will I get back after processing?

You can expect to take home anywhere between 50%-60% of the hanging weight depending on what cuts you choose and the quality of the carcass

Choosing more boneless options will reduce yield

How much freezer space do I need?

About 1cu.ft of freezer space for each 25 pounds of beef. For a whole beef you will approximately need 14-16 cu.ft on average.