**QUARTER BEEF CUT SHEET**

**CARCASS #**:

**HANG WEIGHT:**

**SLAUGHTER DATE:**

**SLAUGHTER PAID: YES - NO**

**TOTAL BILL:** **meat@meatcleaverco.com** or 303-458-7563

|  |  |
| --- | --- |
| Last Name: | First Name: |
| Supplier: | Amount of Beef ¼ ½ 1 |
| Phone: | Email: |
| Steak Size: 3/4 -Medium *STANDARD*  | Roast Size: 3-4 lb. Medium *STANDARD*  |
| Hamburger Package Size: 1 lb. 2 lb. 5 lb.  | Rib Loin:  Ribeye |
| Short Loin: T-Bones *STANDARD*  |  Sirloin: Roast  Steak  |
| Chuck: Roasts Steaks   | Round:  Roast  Steaks   |
| Brisket: Cut in half | Miscellaneous: select All that apply or its GRIND! Ribs  Flank  Stew Meat – 5lb *STANDARD*  |
| Other: Heart Liver | NOTES: |
|  | Box Count:Final Weight:Section #:Cut Date:Mileage: |

|  |  |
| --- | --- |
| Processing Notes: | Office Notes: |