**Text

Description automatically generatedQUARTER BEEF CUT SHEET**

**CARCASS #**:

**HANG WEIGHT:**

**SLAUGHTER DATE:**

**SLAUGHTER PAID: YES - NO**

**TOTAL BILL:** [**meat@meatcleaverco.com**](mailto: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: |