



5565 State Rte. 146 E  
 Anna, IL 62906  
 PH: 618-833-5986



## Custom Beef Processing Cut Sheet

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Address: \_\_\_\_\_

Description of animal

Phone: \_\_\_\_\_

*Whole    Half    Quarter*

### Front quarter

Arm Roast \_\_\_\_\_ Ribeye (*Boneless*) \_\_\_\_\_  
 Brisket \_\_\_\_\_ Rib Steak (*Bone-in*) \_\_\_\_\_  
 Chuck Roast \_\_\_\_\_ Short Ribs \_\_\_\_\_

\*\*Notes/Preferences \_\_\_\_\_

*Roast size (standard 3-4 lb.), steak pkg size (2-4 depending on size)*

### Hind quarter

Club Steak \_\_\_\_\_ Sirloin Tip Roast (*one or* \_\_\_\_\_  
 T-Bone Steak \_\_\_\_\_ Tip Steak *the other*) \_\_\_\_\_  
 Porterhouse \_\_\_\_\_ Rump Roast \_\_\_\_\_

Sirloin Steak \_\_\_\_\_  
 Round \_\_\_\_\_  
 Steak \_\_\_\_\_ Burger \_\_\_\_\_ Cube Steak \_\_\_\_\_

#### Optional Cuts:

Hanger Steak \_\_\_\_\_ (if possible) Skirt Steak \_\_\_\_\_ Flank Steak \_\_\_\_\_

\*\*\*Notes/Preferences \_\_\_\_\_

*Roast size (standard 3-4 lb.), steak thickness (std. 3/4")  
 steak packaging size (2 to 4 depending on size)*

Hamburger 1# \_\_\_\_\_ 1 1/2 # \_\_\_\_\_ 2# \_\_\_\_\_

Liver \_\_\_\_\_ Heart \_\_\_\_\_ Oxtail \_\_\_\_\_ Tongue \_\_\_\_\_ Other \_\_\_\_\_

Live Weight \_\_\_\_\_

Rail Weight \_\_\_\_\_ lbs.  
 \_\_\_\_\_ lbs.

Total Rail \_\_\_\_\_ lbs.  
 x \$.65/lb. \$ \_\_\_\_\_

*Split half \$10* \_\_\_\_\_

**Over 30 month fee (\$20 per half)** \_\_\_\_\_

Boxing Fee \$10 per half \_\_\_\_\_

Burger Patties  
 \_\_\_\_\_ lbs. x \$.50 \_\_\_\_\_

Stew Meat (*3/4" to 1" chunks*)  
 \_\_\_\_\_ lbs. x \$.50 \_\_\_\_\_

Cube Steak \_\_\_\_\_ lbs x \$.75 \_\_\_\_\_

### Total Processing:

\$ \_\_\_\_\_