BEEF CUTTING INSTRUCTIONS

Date:







Beef Origin #:

Customer Name: Customer Phone Number: D.A (250) 571-4551 HEFFLEY CREEK, BC **Customer Email:** PRODUCT # OFFICE USE OFFICE USE PLANT 86 Kill Date: rangelandmeats@hotmail.com Vacuume Packed (additional charge): **Brown Paper Wrapped: LBS** Retail Offals: Liver Heart Tongue Kidney Oxtail Non-Edible Waste (Dog Scraps) **Bones** VΡ **LBS** Roast Size: 3-5 lbs 6-9 lbs custom lbs * typically 3-5 lbs Steak Thickness: 1" [1 1/4" Steaks per pack (serving): 2 FLANK PLATE 1.5 lb 2 lb Ground Beef per pack: 1 lb 2 lb Stew per pack: 1 lb 1.5 lb SHANK Number of Stew Packs: Please Note - If there is not enough trim to fill Value Added order, it will be put into ground by default; no Value Added Products will be made Due to the safety of our cutting crew some cuts may be changed at their discretion Value Added Products (additional charges apply) Cross Rib: Steak Roast **Prime Rib:** Steak Roast min 20 lb batches - see Value Added Sheet for Total Patties, Sausages, Jerky options **Short Rib: Please choose one Option** requested lbs * Option 1 BBQ - 4-6 piece ribs (1/2" length) Tenderized Steak to keep Jerky OFFICE USE * Option 2 Reg - single ribs (2 1/2" length) VP wt: OFFICE USE * Option 3 Ground Kept for VA: Freezer/Cooler Brisket: Whole Ground Roast **LBS** bags in Chuck: Steak Roast Ground **LBS** bags in __ **Inside Round:** Steak Roast **LBS** bags in Outside Round: Steak Roast Jerky LBS bags in **Top Sirloin:** Steak Roast Comments / Special Instructions: **Sirloin Tip:** Steak Short Loin: Please choose one Option * Option 1 T-Bone Steak * Option 2 Tenderloin: Steak Whole & NY Striploin Steak * Option 3 T-Bone, NY Striploin, Tenderloin Stks * Option 3 only available with a whole beef order Flank Steak: Yes No (Ground/Trim) Yes No (Ground/Trim) **Shanks:** Signature @ Pickup: Location Summary: **OFFICE USE** Freezer/Cooler Fresh Cuts bags

TStk / Bones

Offals

bags

bags

VA