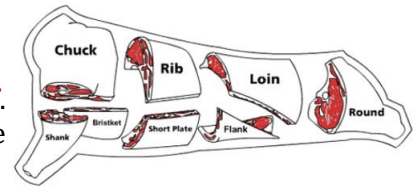




Beef Cutting Instructions

Cut instructions must be received at the time of drop off.

If more than one option is selected in any section, please note how much of each is desired.



890 Marguerite Ave, Corning, CA 96021

530-824-6328

M-F 9am-5pm

Please fill this form out entirely. **By law we must have your first & last name, address, and phone number.**

Name: _____ Phone#: _____ ID# _____

Address: _____

Kill Date: _____ Owner Kill Ranchers Kill Hot Carcass Weight: _____

Whole Half (1/2) Quarter (1/4) A _____ B _____ Scrap: _____

Steak Thickness: 1/2" 3/4" 1" 1 1/4" 1 1/2" Filets a little thicker? (Yes) (No) thickness _____

Roast Size (in pounds): 1-2 2-3 3-4 other: _____

FORE QUARTER

Chuck

- Bone-In or Boneless
- Chuck Roasts Chuck-eye Roasts
- Chuck Steaks Chuck-eye Steaks
- Stew Flat Iron Steaks
- Grind CrossRib: Steaks Roasts

Rib

- Bone-In or Boneless
- Roasts Roasts
- Steaks Steaks

Brisket

- Whole Cut in half
- Grind Stew Meat

Short Ribs

- Regular Short Rib English
- Flanken (Korean) Grind

Skirt Steaks Yes No

Flank Steak Yes No

Cross Cut Shanks Yes No

Soup Bones Yes No

Dog Bones Yes No

Organs (if available) Heart Liver Kidney Ox Tails Tongue

HIND QUARTER

Short Loin

- Bone-In or Boneless
- T-Bone & Porterhouse NY Strip Steaks
- Filets Steaks Filets Steaks
- (tenderloin butt) (whole tenderloin)

Top Sirloin (Boneless)

- Roasts Stew Tri-Tip
- Steaks Grind Ball Tip
- Flap Meat (Fajitas)

Round - Sirloin Tip

- Roast Stew
- Steaks Grind

Round - Top

- Roast Steak Tenderize Grind
- London Broil Carne Asada Stew

Round - Bottom

- Roast Steak Tenderize Grind
- Stew

Round - Eye

- Roast Steak Tenderize Grind

<u>PACKAGING</u>	<u>SPECIALTY PRODUCTS</u>	
Ground Beef Wrap in <input type="checkbox"/> 1# <input type="checkbox"/> 2#	*Choosing a specialty product takes away from your grind or cut of meat.	Slaughter Fee: \$ _____
Steaks _____ number per package		Hide Inspection: \$ _____
Patties _____ lbs @.80per lb	At additional cost:	Waste Fee: \$ _____
Stew Meat _____	<input type="checkbox"/> Summer Sausage	Weight _____ @ _____
	<input type="checkbox"/> Beef Sticks	Processing \$ _____
	<input type="checkbox"/> Beef Jerky	_____ Boxes @ _____ \$ _____
	<input type="checkbox"/> Beef Carne Asada	Specialty: \$ _____
	Weight _____ @\$ _____	Grand Total: \$ _____

We will notify you when your order is ready. Orders must be picked up within 5 days of notification or you will be charged \$10/day for locker freezer storage.

Signature _____ Date _____ Thank You for the business, it is appreciated.