

BEEF CUT SHEET

Date: _____
 Producer: _____
 Customer: _____
 Email: _____
 Carcass ID: _____
 Telephone: _____

Whole Beef/ 1/2 Beef*

(For internal use only)

HCW: _____

HLT in box: Y/N

Person labeling: _____

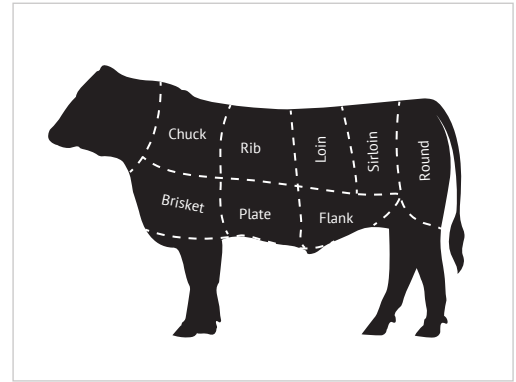
Person confirming HLT: Y/N

Final QC check: _____



603-787-9199

customerservice@montshirefarms.com



Prices are based on hanging weight,

Please see our website for current pricing.

USDA (FOR SALE) generic Farmer's Brand Label

OR

Your own USDA/FSIS Approved Farm Label: _____

Check off desired cuts

If there is a cut you do not wish to have, leave it blank to indicate that it is to be put into ground beef. Half beef requires a second cut sheet.

CHUCK

Chuck: roast/steak/grind
 (circle one)

Shoulder: roast/steak/grind
 (circle one)

Flat iron: _____

PACKAGE DETAILS

Ground: 1# or 5# or 10#

Kebob: 1# or 5# or 10#

Steaks per pack: _____

Roast size: _____ #

Stew: 1# or 5# or 10#

RIB EYE

Rib Roast: _____ (Bone-In or Boneless)

Bone-in Rib steaks or Bone-less ribeye steaks

Short Ribs: _____ (Bone-In or Boneless)

SIRLOIN

Top Sirloin _____

Sirloin Tri-Tip _____

Bottom Sirloin Flap Meat (Steak Tips): _____

ORGANS

Y/N

Heart _____

Liver _____

Tongue _____

Suet _____

BRISKET

Brisket _____ Half/Whole/Grind

Flank Steak _____

Skirt Steaks _____

ROUND STEAKS/ROASTS/ STEW/GRIND

Top Round _____

Eye Round _____

Round Sirloin Tip _____

Bottom Round _____

LOIN

T-bones _____ & Porterhouse _____

OR

Boneless Striploin Steaks _____

AND

TENDERLOIN

Whole Roast _____

Steaks _____

BONES

Y/N

Marrow Bones _____

Cross-Cut Shank _____

Ribs _____

Knuckles _____

Neck _____

Notes:

