



**Black Earth Meats Beef Cutting Instructions**

**\*\*Note: If cutting Instructions are not furnished at the time of cutting, standard cuts will be furnished\*\***

Farmer Tag #: \_\_\_\_\_  
 Tag #: \_\_\_\_\_ Resale? Y N  
 Hanging Wt: \_\_\_\_\_ Cryovac? Y N  
 Slaughter Date: \_\_\_\_\_ Organic Grassfed \_\_\_\_\_ Conv

Farmer: \_\_\_\_\_  
 Customer: \_\_\_\_\_ Phone \_\_\_\_\_  
 Address: \_\_\_\_\_

Whole \_\_\_\_\_ Half \_\_\_\_\_ Age under 29 \_\_\_\_\_  
 Age over 30 \_\_\_\_\_

<b>Chuck</b>	
Roast _____ #lb	
And/or	
Steak _____ "Thick _____ #/pkg	

<b>Rib</b>	
Standing Rib Roast _____ #lb (Not available on over 30 month old animals)	
And/or	
Rib Steak _____ "Thick _____ #/pkg OR Ribeye _____ "Thick _____ #/pkg	

Short Ribs	Yes	No
Soup Bones	Yes	No

T-Bone _____ " Thick _____ #/pkg (Bone-In)	
Porterhouse _____ " Thick _____ #/pkg (Bone-In)	
And/or	
Tenderloin Whole _____ Filets _____ " thick	
and New York _____ " thick _____ #/pkg (Boneless)	
Top Sirloin Steak _____ " Thick _____ #/pkg	
Sirloin Tip Roast _____ # Wt Or Sirloin Tip Steak _____ "Thick _____ #/pkg	

Rolled Rump Roast _____ # Wt	
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Round Steak _____ " Thick	Wrapper Initials _____
Swiss Steak Yes _____ No _____	Cutter Initials _____
Cubed Steak Yes _____ No _____	

Stew Meat Yes _____ No _____ #/Pkg _____	How many? _____
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Liver Yes _____ No _____	Hamburger
Heart Yes _____ No _____	1 # _____
Tongue Yes _____ No _____	1.5# _____
Oxtail Yes _____ No _____	2# _____
	1/4# patties _____ (Approx Wts)
	1/3# Patties _____ (Approx Wts)

**Comments:** \_\_\_\_\_  
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