

## A Cut Ahove Processing Reef Cut Sheet

ANICE MILLOWITE	A Cut	ABOVE I TOCC3311	ig DCCi	catonicet
STRUCK MANAGEMENT	* Indicates required field			
Transle	Name on Order:	ler:* Phone:*		
CUT HBOVE	Address:	*	City:	* State:*
				Under 30 Mo. o Yes o No
	Appointment Date: Age Time: days Carcass ID:			
POCESSING & MEAT IN	Producer or Farm:			
				ef Hanging Wt
Steak Per Pack:	1* 2 3 4			Please notify at drop off if you
Roast Size: ○ 2-3 lb or ○ 3-4 lb		Organ Meats OLiver OHeart OTongue OOxtail		want organ meats. If a carcass is split, organ meats stay with original order #. Please notify us at pickup if you have organ meat
Ground: ○ 1lb				
*Extra charges: \$20 fla		und roll out & 1 steak per particle description will be used for		<u> </u>
oasts: O Chuck Roast Oth			ner Front Quarter Cuts:	
O Shoulder Roas		O Short Ribs		
		O Brisket (Whole / Half)		
		O Ski	rt Steak	
Rib: Bone-In	<u>Bonele</u>	<u>ss</u>		
O Ribeye	" <b>OR</b> O (Bon	eless Ribeye)′	"	
Loin:				
O Sirloin"				
O T-Bone (Bone-In)	" OR O New Yo	rk Strip" & Filet (I	Boneless) _	<i>"</i>
O Flank Steak				
Round: Tenderize: Y / N			Extra:	
Top Round Bottom Round Eye Round			o <u>Soup Bones</u>	
O Steak C	) Steak	O Steak		
O Top Round Roast O	Bottom Round Roast	O Eye Round Roast	o <u>Stew N</u>	<u>leat*</u> Lbs.
O <u>Sirloin Tip Roast</u>				
Special Cutting Instructions:			For Office Use	
				g Total: \$
			# of Boxes	S: