

COUNTYLINE ★ LOCKER ★

RICEVILLE, IOWA

(641) 985-2133

BEEF PROCESSING CUT SHEET

Customer Name & Address

Carcass Origin

Carcass Weight: _____

Aging Time: _____

Whole Half Split-Side

Roasts-lbs. per roast _____

Ribs Short Y____ N____ Ribs Back Y____ N____

Steaks-# per pkg. _____ Thickness _____

T-Bone Sirloin Ribeye Other _____

Round Steak-# per pkg. _____ Tenderized Non-Tenderized

Jerky _____ Dried Beef _____

Ground Beef-lbs. per pkg. _____

Ground Beef Patties-# per pkg. _____ #'s/% of Patties _____

$\frac{1}{5}$ $\frac{1}{4}$ $\frac{1}{3}$ $\frac{1}{2}$

Stew Meat: Yes _____ No _____ Minute Yes _____ No _____

_____ Soup Bones _____ Oxtail _____ Heart

_____ Tongue _____ Liver

SPECIAL INSTRUCTIONS: _____

