



RAFTER H

CUSTOM MEATS



Beef Cut Sheet

Name:											
Address:											
Phone:				Email address:							
Drop Off Date:			Animal ID:				Hang Time:	21-25 Days	Pieces		
Circle choices below:								Thickness	Per Pkg.		
Liver:	Yes	or	No	Quartered or Half				N/A			
Heart:	Yes	or	No	Whole or Half				N/A			
Tongue:	Yes	or	No					N/A			
Ox Tail:	Yes	or	No					N/A			
Brisket:	Whole / Half / Ground							N/A			
Shoulder:	Chuck Roast			Roast Weight:	3.5 - 4 lbs						
	Arm Roast			Roast Weight:	3.5 - 4 lbs						
Rib Steak:	Select One:		Boneless Ribeye			Bone In Ribeye		1.5 IN			
			Boneless Prime Rib			Bone In Prime Rib					
Ribs:	Short		Half Rib			Ground					
Sirloin:	Boneless		Bone In		Roast	Tri-Tip	1.5 IN				
T-Bone:	T-Bone		or	Bone In Strip		Boneless Strip	and	1.5 IN			
	Tenderloin:		Whole		or	Steaks		2 IN			
Hind Qtr:	Round		Roast or Steak Tenderized: Yes or No								
	Rump		Pike's Peak			Ground					
Flank:	Plain		Tenderize			Ground		0.5 IN			
Skirt:	Plain		Tenderize			Ground		0.5 IN			
Shanks:	Yes		Ground								
Bones:	No		Soup		Marrow		Beef				
Ground:	Chubs		Vacuum Pack					1 lb			
Chili Meat:	No		Chubs		Vacuum Pack						
Special Notes:											