



Cutting Instructions

BEEF

250-567-8571 or 250-570-9220
 1487 Derksen Rd.
 Vanderhoof, BC
 V0J 3A0

Name: _____ Date: _____ Phn #: _____	Carcass: Whole - Half - Quarter Carcass Weight: _____ Gov. Inspected: Yes - No Cleanliness: Good - Fair - Poor Under 30 Months: Yes - No
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Steak Thickness: ¾" (standard) - 1"

Steaks Per Package: 1 - 2

Roast Size: 3-4lbs (standard) - 5lbs

Ground: 1lbs - 1.5lbs - 2lbs ******(Note – Ground packages are not weighed to perfection, but they will be close)

Front Quarter

Prime Rib: Steaks - Roasts - ½ and ½

Chuck: Steaks - Roasts - ½ and ½

Cross Rib: Roast - Ground

Hind Quarter

TBones: Standard - New York/Tenderloin

Sirloin Steaks: Yes - No

Sirloin Tip Roast: Yes - No

Round: Steaks - Roasts - ½ and ½

Extras

Stew: Yes - No **Pkgs:** _____

Short Ribs: Yes - No

Maui Ribs: Yes - No

Brisket: Yes - No

Shank: Steaks - Ground

Soup Bone: Yes - No

Dog Bone: Yes - No

Fat: Yes - No

