BEEF CUTTING INSTRUCTIONS

University of Arizona Food Product and Safety Laboratory
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NAME: ________________________________
PHONE NUMBER: _______________

NUMBER IN FAMILY: __________

CHUCK: Roasts, what size?  3,  4,  5,  6, or ____ lbs.
I would like some chuck steak:  yes or no ?
If yes, how thick? ______ inches; ______/pkg.
Flat Iron Steak (chuck must go boneless):  Yes or No
BBQ Ribs:  Yes___ lbs./pkg or No
Boneless Brisket:  Whole___ or Half_____ 
Neck bones:  Yes____ 2 lb., 5 lb., all in one pkg.____

RIB: I would like _____ roasts, _____ rib steaks, _____ both.
I would like _____ roasts,  4,  5,  6, or ____ lbs.
Rib steaks ¾, 1, or _____ in thick; _____/pkg.
Short Ribs:  Yes___ lbs./pkg or No
Flank Steak:  Yes or No
Skirt Steak:  Yes or No

LOIN:
SIRLOIN BUTT: Boneless Sirloin Steaks:  ¾, 1, or _____ in thick; _____/pkg.
Butt Tenderloin:  whole or cut ?  If cut, how thick: _____ in; _____/pkg
Tri-Tip:  Yes or No
SHORT LOIN: Porterhouse & T-Bone steaks: ¾, 1, or ____ in thick; ____/pkg.

SIRLOIN TIP:  Leave as roast ______, or cut into steaks ______.
If roast, whole _____ or half ______  If steaks, ¾, 1, or ____ in thick; ____/pkg.

ROUND: Boneless Round Steaks:  yes or no ?
How thick: ½, ¾, 1, or _____ in; _____/pkg.  Tenderized:  yes or no ?
Boneless Swiss Steaks:  yes or no ? How many:  1 or 2 ?
How thick: 1, 1 ¼, or _____ in; _____/pkg.
Do you want any ----- Boneless Top Round Roasts:  yes or no ? 3, 4, 5, or ____ lbs.
Bottom Round Roasts:  yes or no ? 3, 4, 5, or ____ lbs.
Boneless Rump Roast ______ yes ____ no

MISCELLANEOUS CUTS:
Ground Beef:  1, 2, or _____ lbs/pkg.
Want meat for stewing:  Yes or No ?  How many lbs total: _____lbs. _____lbs/pkg.
Bones:  Yes___ marrow, knuckle: 2 lb., 5 lb., all in one pkg.____ or No____

COMMENTS: ____________________________________________________________
______________________________________________________________________

REMAINDER OF INVOICE IS PAID FOR AT TIME OF PICK-UP

Minimum processing charge $500 due at drop off.
Waste disposal fees $25 per beef, $25 per beef deboned