OSAGE COUNTY BEEF

BEEF CUT SHEET

Click a circle to choose an option. Thickness choices are steak thickness in inches.

Animal ID #:

(^ This top line for Butcher House use only ^)

Name:

Physical Address:

Slaughter Date:

Phone:

◯ Inspected ◯ State ◯ Custom

Animal's Age: ◯ Under 30 Months ◯ Over 30 Months

Chuck

Chuck Roast: ◯ Yes ◯ No
Chuck Steaks: ◯ Yes ◯ No
Arm Roast: ◯ Yes ◯ No
Arm Steaks: ◯ Yes ◯ No
Stew Meat: ◯ Yes ◯ No
If yes, ◯ 1 lb ◯ 2 lb **packages**
How many pounds total? **lbs.**

Brisket

Brisket: ◯ Yes ◯ No
If Yes: ◯ Half ◯ Whole

Rib

Ribeye Steaks: ◯ Boneless ◯ Bone-In
Ribeye Thickness: ◯ ½" ◯ ¾" ◯ 1" ◯ 1¼"

Plate

Short Ribs: ◯ Yes ◯ No

Shanks

Soup Bones: ◯ Yes ◯ No

Flank

Flank Steak: ◯ Yes ◯ No
Skirt Steak: ◯ Yes ◯ No

Variety Meats

(Needs to be mentioned @ drop off, before harvest.)

Oxtail: ◯ Keep ◯ Discard
Liver: ◯ Keep ◯ Discard
Tongue: ◯ Keep ◯ Discard
Heart: ◯ Keep ◯ Discard

Loin

Loin Cut: ◯ T-Bone & Porterhouse ◯ Strip & Tenderloin
T-Bone Steaks: ◯ ½" ◯ ¾" ◯ 1" ◯ 1¼"
Porterhouse Steaks: ◯ ½" ◯ ¾" ◯ 1" ◯ 1¼"

OR

Strip Steaks: ◯ ½" ◯ ¾" ◯ 1" ◯ 1¼"
Tenderloin: ◯ ½" ◯ ¾" ◯ 1" ◯ 1¼" ◯ Whole

Sirloin

Sirloin Steaks: ◯ Yes ◯ No
Sirloin Thickness: ◯ ½" ◯ ¾" ◯ 1" ◯ 1¼"
Minute Steaks (tenderized): ◯ Yes ◯ No

Round

Sirloin Tip Roast: ◯ Yes ◯ No
If Yes: ◯ Half ◯ Whole
Eye of Round Roast: ◯ Yes ◯ No
If Yes: ◯ Half ◯ Whole
Top Round Steaks: ◯ ½" ◯ ¾" ◯ 1" ◯ Stew ◯ Ground
Bottom Round Roast: ◯ Yes ◯ No

OR

Round Steaks: ◯ ½" ◯ ¾" ◯ 1"
Rump Roast: ◯ Yes ◯ No
If No: ◯ Ground ◯ Stew

Ground Beef

Package Size: ◯ 1 lb ◯ 2 lb

Product not picked up one week after first call will be charged $10/day.

Special Instructions:

Written proof of age (less than 30 months) required prior to slaughter.

Signature: **Date:**

For Butcher House use only

Finished Date		Initial	
First Call		Initial	
Second Call		Initial	