

Beef Cutting Instruction Form

Name: _____

Phone Number: _____

Whole Half Quarter

(Please Circle One)

Are you purchasing the Beef from Theuerer's Quality Meats? _____

If not, who brought the Beef to us? _____

Tag Number: _____

How many Steaks would you like in each package? _____

How thick would you like your steaks? _____

1/2 Inch	3/4 Inch	1 Inch
1 1/4 Inch	1 1/2 Inch	

What size would you like your roasts? _____

2-3lb	3-4lb	4-5lb
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Please choose one from each of the following:

CHUCK

Roast	Steaks	Ground Beef
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SIRLOIN/TIP

Roast	Steaks	Ground Beef
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RUMP

Roast	Ground Beef
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Round

Steaks	Roast	London Brail
Ground Beef		

Rib

Ribeye Steaks	Bone In Steaks	
Prime Rib Roast	Bone In Roast	Ground Beef

TOP SIRLOIN

Steaks	Roasts	Ground Beef
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SHORT LOIN

T-Bone Steaks	Roast	New York Fillet and Tenderloin Steaks
Ground Beef		

GROUND BEEF

Comes in one pound, vacuum sealed packages

Choose one of the following:

Lean 80/20	Extra Lean 85/15	Extra Extra Lean 90/10
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Would you like any of your Ground Beef made into patties?

How much of your ground beef would you like made into patties?

How many patties would you like in each package?

Check any of the following that you like:

Short Ribs	Brisket
Back Ribs	Tri Tip
Stew Meat	Flank Steak
Cube Steaks	Skirt Steak
Soup Bones	Marrow Bones

OFFAL

Heart	Tongue
Liver	Oxtail

Please leave any special instructions here:
