



# Cutting List: Half/Whole Beef

NAME: \_\_\_\_\_ WEIGHT: \_\_\_\_\_  
 PHONE: \_\_\_\_\_ HARVEST DATE: \_\_\_\_\_  
 DATE: \_\_\_\_\_ HARVESTED BY: \_\_\_\_\_  
 ADDRESS: \_\_\_\_\_

CUT NAME		THICKNESS & CUT OPTOINS					NOTES & SPECIAL CUTS
<input type="checkbox"/>	Arm Roast						
<input type="checkbox"/>	Arm Steak	1/2"	1"	1 1/4"	1 1/2"	2"	
<input type="checkbox"/>	Flat Iron						
<input type="checkbox"/>	Chuck Roast						
<input type="checkbox"/>	Chuck Steak	1/2"	1"	1 1/4"	1 1/2"	2"	
<input type="checkbox"/>	Brisket		<input type="checkbox"/> Half		<input type="checkbox"/> Whole		
<input type="checkbox"/>	Tri Tip		<input type="checkbox"/> Skirts		<input type="checkbox"/> Flank		
<input type="checkbox"/>	Short Ribs						
<input type="checkbox"/>	Rib Steak/Ribeye	1/2"	1"	1 1/4"	1 1/2"	2"	
<input type="checkbox"/>	T-Bone/Porterhouse	1/2"	1"	1 1/4"	1 1/2"	2"	
<input type="checkbox"/>	Tenderloin	1/2"	1"	1 1/4"	1 1/2"	2"	
<input type="checkbox"/>	Top Sirloin	1/2"	1"	1 1/4"	1 1/2"	2"	
<input type="checkbox"/>	New York Strip	1/2"	1"	1 1/4"	1 1/2"	2"	
<input type="checkbox"/>	Top Round	<input type="checkbox"/> Roast	<input type="checkbox"/> Round Steaks		<input type="checkbox"/> London Boil		
<input type="checkbox"/>	Sirloin Tip		<input type="checkbox"/> Roast		<input type="checkbox"/> Steak		
<input type="checkbox"/>	Soup Meat/Shank						
<input type="checkbox"/>	Eye of Round		<input type="checkbox"/> Roast		<input type="checkbox"/> Steak		
<input type="checkbox"/>	Rump Roast						
<input type="checkbox"/>	Ground	<input type="checkbox"/> 80/20	<input type="checkbox"/> 85/15		<input type="checkbox"/> 90		
<input type="checkbox"/>	Stew Meat						
<input type="checkbox"/>	Cube Steak						
<input type="checkbox"/>	Bones	<input type="checkbox"/> Chef & Marrow	<input type="checkbox"/> Salvage Bones				
<input type="checkbox"/>	Organs	<input type="checkbox"/> Liver	<input type="checkbox"/> Heart	<input type="checkbox"/> Tongue	<input type="checkbox"/> Ox Tail		
<input type="checkbox"/>	Suet						