

BEEF CUTTING INSTRUCTIONS

CARTER'S CUSTOM CUTS

(928)-428-0556

Thatcher, AZ

NAME: _____

PHONE: _____

ADDRESS: _____

CITY _____ STATE _____ ZIP _____

Whole Beef or Half Beef

All cuts are vacuum sealed for an optimum lifespan of 1.5-2 years.

Ground meat is packed in plastic chub bags.

All meat comes frozen and packed in boxes.

STANDARD CUTS: YES or NO -We will cut the beef using standard protocol for size and weights: 4 lb roasts, 4 steaks/package and 1 lb package ground beef.

**If you selected NO, please fill out the sections below.*

Preference: # steaks/pkg: _____; roasts lbs _____

If you would like a section to go to hamburger, cross it out and write "hamburger" next to it

CHUCK: Bone-in or Boneless

Roasts: size 3-4, 5-6 lbs

Some chuck steaks: thick: ¾, 1, 1 ½ "

BRISKET: whole or half

RIB :

May have roasts OR rib steaks

RIB ROAST: 3-4, 4-5 LBS how many _____

RIB STEAKS: ¾, 1, 1 ½ IN THICK bone in or boneless

Short rib: YES/NO

Back rib: Yes / No (only with boneless ribeye steak)

LOIN:

Top Sirloin: steaks: ¾, 1, 1 ½ in

Tri-Tip: yes or no

Short loin: Porterhouse, T bone ¾, 1, 1 ½ in OR Filet Mignon ¾, 1, 1 ½, 2 in New York ¾, 1, 1 ½, 2 in (Bone-in or Blns)

Sirloin Tip: roasts: 3-4, 4-5 LBS OR STEAKS: ¾, 1, 1 ½

ROUND:

Top Round: Roast: size 3-4, 5-6 lbs OR Top Round Steaks: : ¾, 1, 1 ½ in tenderize Y / N

Bottom Round: Roasts : size 3-4, 5-6 lbs OR Bottom Round Steaks: : ¾, 1, 1 ½ in tenderize Y / N

Eye of Round: Roasts : size 3-4, 5-6 lbs OR EYE OF Round Steaks: : ¾, 1, 1 ½ in tenderize Y / N

MISCELLANEOUS CUTS:

Stew Meat: total pounds? _____ pounds in each package _____

Ground beef: 1 lb or 2 lb _____ *A half yields approx 50lb hamburger, without selecting any sections to hamburger.*

Flank steak: Yes or No Skirt Steak: Yes or No

Tongue: Y/N Liver: Y/N Heart: Y/N Oxtail: Y/N Bones: Y/N