



# BEEF

## Cutting Instruction Sheet

232 North Main Street  
 Maxwell, IN 46154  
 www.maxwellmeats.com  
 Telephone: 317.326.MEAT  
 crystal@maxwellmeats.com

**Custom**  **Retail**

Last Name	First	Phone	
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Farmer Name	Animal #	Live weight	Hanging weight
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**Circle one:**    WHOLE                    HALF                    SPLIT HALF                    FORE                    HIND

Slaughter Fee and Kill Fee: \$200 Processing Fee is \$.95/lb Hanging Weight.

Normal Hanging is 10-14 Days ~ Fee for Longer Hang Time \$.08/lb Hanging Weight

Place a check mark (✓) beside each cut that you want and a line (—) beside the cuts that go into ground beef.  
 Circle your final choice selections on the right. (S) = Standard option will be used if left blank.

**Fore Quarter**

	<b>ARM ROAST</b>	All or Best (S)	2-4lbs (S) or 4-6lbs	Processing Notes:
	<b>CHUCK ROAST</b>	All or Best (S)	2-4lbs (S) or 4-6lbs	
	<b>BRISKET</b>			
	<b>SOUP BONES</b> - For broth or soup			
	<b>SHORT RIBS</b>			
	<b>RIB STEAK (S)</b> (bone-in) or <b>RIBEYE</b> (bone out) or <b>EYE ONLY</b> How Thick? _____ (1"-S) Number per package _____ (2-S)			
	<b>RIB ROAST</b> (not available if choosing rib steak or rib eye option) 2-4lbs (S) or 4-6 lbs or Whole			
	<b>SKIRT STEAK</b>			

**Hind Quarter**

	<b>FLANK STEAK</b>		
	<b>T-BONE &amp; PORTERHOUSE</b>	T&P - How thick? _____ (1"-S) Number per package _____ (2-S)	
	<b>Or</b>	FM - How thick? _____ (1.5"-S) Number per package _____ (2-S)	
	<b>FILET MIGNON &amp; NEW YORK STRIP</b>	NYS - How thick? _____ (1.5"-S) Number per package _____ (2-S)	
	<b>SIRLOIN STEAK</b> How thick? _____ (1"-S) 1/pkg		
	<b>RUMP ROAST</b>		
	<b>SIRLOIN TIP ROAST</b>		
	<b>SWISS STEAK</b>		
	<b>ROUND STEAK</b> Plain Or <b>Cube (tenderized)</b> **Additional \$.75/LB.		
	<b>BOTTOM ROUND ROAST</b>		

**Offals**

	<b>OFFALS - LIVER HEART TONGUE OXTAIL</b>	Processing Notes:
	<b>STEW BEEF</b> - Number of pounds _____ (\$.75/lb. extra stew or canning)	
	<b>GROUND BEEF</b> 1lb. (S) or 1.5lb. 2lb. vac sealed (S) (\$0.05/lb.)	
	<b>PATTIES</b> 4 oz. (S) or 6 oz. Lbs of patties _____ # Number per package _____ (4-S) or (additional \$ 2.00/lb. for patties) % of ground _____ %	

**Packaging Options:** **VAC SEALED**

MAXWELL MEATS USE ONLY: Cut instruction initials \_\_\_\_\_ Number of trays of processed meat \_\_\_\_\_