MAXWELL MEATS
Butcher Shop
317-326-MEAT

BEEF

Cutting Instruction Sheet

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Custom ☐ **Retail** ☐

Last Name	First	Phone			
Farmer Name			Animal #	Live weight	Hanging weight

Circle one: WHOLE HALF SPLIT HALF FORE HIND

Place a check mark (V) 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

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

Hind Quarter

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

		OFFALS - LIVER HEART TONGUE OXTAIL	Processing Notes:
		STEW BEEF - Number of pounds _____($.75/lb. extra stew or canning)	
		GROUND BEEF 1lb. (S) or 1.5lb. 2lb.	
		PATTIES 4 oz. (S) or 6 oz. Lbs of patties_____# Number per package _____(4-S) or (additional $1.50/lb. for patties) % of ground_____%	

****All Ground Packages will be Chubbed**

MAXWELL MEATS USE ONLY: Cut instruction initials_____ Number of trays of processed meat_____