

Contact Blake Hill (817) 908-6530



### BEEF CUT SHEET

Standard 3 Day Hanging. After 3 days = \$10.00 a day

#### Personal Information:

Date: _____	Hanging days: <u>14</u>	TAG: _____
Name: _____	Producer: <u>Hill Brothers' Cattle</u>	
Telephone: <u>(817) 908-6530</u>	Ear TAG: _____	
Beef vertebrates over 30 months removed:	Yes	<input checked="" type="checkbox"/> No

Slaughter:	Whole Beef \$125	1/2 Beef \$ 60	Packaging: Vacuum Seal \$1.25/lb.
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#### Cuts (Circle the cuts you want):

Ground Beef: 1 lb. 5 lbs. Whole Carcass (\$50.00 /side)

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Patties (\$1.25 /lb.): 1/4 lb. 1/3 lb. 1/2 lb. Total lbs. = \_\_\_\_\_

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Steak Thickness: 3/4 in. 1 in. 1.25 in. 1.5 in.

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Roast weight: 2-3 lbs. 3-4 lbs. 4-5 lbs. Whole

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Stew Meat lbs.: **Fat** **Bones**

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Shank: 1.5 in. Cut

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Brisket: Cut in Half Whole Trimmed Whole Untrimmed

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Chuck: B/O (\$17 /side): Chuck Eye Flatiron  
 B/I Steaks: Yes No

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Arm Roast: B/O B/I Steaks Yes No

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Ribeye: B/I Steaks B/O Steaks (\$12.50 /side)

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Ribs: BBQ Style Short Ribs (3 Rib)

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Skirt Steak **Flank Steak**

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Short Loin: T-Bone Steaks New York Strip and/or Filets (\$12.50 /side)

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Top Sirloin: B/I Steaks B/O Steaks

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Round: **Eye of Round:** **Top Round:** **Bottom Round:**  
 Roast or Steak Roast or Steak Roast or Steak

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Cutlets (\$1.25 /lb): Total lbs. = \_\_\_\_\_

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Sirloin Tip: Roast Steak Tenderized (\$1.25 /lb) Yes No

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Organs: Liver Heart Kidneys Tongue Tail

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Other:

#### Office Use Only:

Processed date:	Hot Carcass Weight:	Finished weight:
# Boxes:	Lbs. Tenderized:	Customer signature:

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Ear Tag: