**Westcliffe Meats Beef Cut Sheet**

Owner \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Customer \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Shoulder Cuts:**

|  |  |
| --- | --- |
| 2-4 Lb. Chuck Roast | **Yes or No** |
| 2-4 Lb. Arm Roast | **Yes or No** |
| Flat Iron | **Yes or No** |
| Chuck Tender | **Yes or No** |
| Shank | **Yes or No** |
| Brisket Split **or** Whole | **Yes or No** |

**Center Cuts:**

|  |  |
| --- | --- |
| Ribeye **or** Rib Steak **or** Rib Roast | **Choose or No** |
| New York Strip & Filet **or** T-Bone | **Choose or No** |
| Flank Steak | **Yes or No** |
| Skirt Steak | **Yes or No** |
| Back Ribs | **Yes or No** |
| Short Rib | **Yes or No** |

**Hind Cuts:**

|  |  |
| --- | --- |
| Cube Steak Tenderized | **Yes or No** |
| Stew Meat | **Yes or No** |
| Sirloin Steak | **Yes or No** |
| Tri- Tip | **Yes or No** |
| Sirloin Tip Steak, **or** Stew **or** Roast | **Choose or No** |
| Top Round Steak, **or** Stew **or** Roast | **Choose or No** |
| Bottom Round Steak, **or** Stew **or** Rst | **Choose or No** |
| Eye Of Round Steak, **or** Stew **or** Rst | **Choose or No** |
| Ground Beef % 80/20 85/15 90/10 | Choose |
| Bones marrow, knuckle, soup $1 /lb (dog bones free) | **Yes or No**  **C**ircle |
|  | **8.15.22 revision** |

**1358 CR 140 ,Westcliffe, CO 81252**

**Phone Number 719-373-0196**

**kristi@westcliffemeats.com**

$110 Slaughter Fee /$1.10 per pound hanging weight processing. Minimum Fee 500# carcass weight. No Custom Qtrs.

**Tag #\_\_\_\_\_\_\_\_\_\_\_\_**

**Boxing Instructions Whole, Whole as Halves, Whole as Qtrs, Half, Half as Quarters (please circle)**

**Preferred Thickness Of Steak? \_\_\_\_\_\_**

**How Many Steaks Per Package? \_\_\_\_\_**

**Lb. Per Pk. On Ground Beef? \_\_\_\_\_\_\_**

**----------------------------------------------**

**Do We Need To Package The Beef Separately Or Together? Separate or together**

Please enter Beef Owner’s name. If you are their customer, please put yourself as customer.

Anything left unmarked will be ground.

All steaks will be cut at a single thickness.

Roasts are 3 to 4#

Most people prefer 1” steaks

Most people prefer 1# ground

Chuck Roast is the best roast, Arm Roast will be more lean and not as tender.

Flat irons are great for Fajita’s and stir fry.

Back ribs come off the Ribeye. If you select Rib Steak or Rib Roast, they are not available.

Short ribs can be smoked, braised or slow cooked.

Cube Steak is tenderized.

Stew meat comes in 1# packages.

If you want more Cube Steak or Stew Meat, please select that option in the rounds

Will smoked product be for retail resale? Choose an item.