

McLane's Meats

Beef cutting sheet

NAME _____

1 WHOLE BEEF/ 1/2 BEEF / 1/2 OF A 1/2 / HIND 1/4/ FRONT 1/4

Hamb-_____/lbs/pkg Stew-y,n_____/pkgs Soup bones-y,n

FRONT 1/4

Rib-stk//Rib eye stk-_____/pkg Prime Rib Rst Bn-in/bnls_____/lb
Blade stk-_____/pkg Blade Rst/bn-in/Bnls-_____/lb or Hamb
X-Rib stk_____/pkg X-Rib Rst/bn-in/Bnls_____/lb or Hamb
Brisket-Y,N Rolled/Flat Short Ribs Y,N_____/LB per pkg

HIND 1/4

Porterhouse,T-bone,Club_____/_____/pkg / Striploin st_____/pkg
Sirloin stk_____/pkg/ Rst_____/lb Tenderloin stk_____/pkg/ rst_____/pkg
Sirloin Tip Stk_____/pkg Sirloin Tip rst_____/lb
Inside, outside,eye -stk_____/pkg rst_____/lb minute stk_____/pcs/pkg
JERKY ___LBS Flank stk Y, N tenderized, stirfry
Heart Y, N Tongue Y, N Liver Y, N

EXTRA

Patties Y, N 1/4lb, 6 oz, 1/2lb Seas or unseas_____/boxes,_____/lbs
Fresh Sausage Y, N breakfast,dinner_____/lbs
Smoked Sausage Y, N_____/LBS Garlic, Smokies, Summer,
Salami , pepperoni, other type_____
Jerky Sticks Y, N_____/lbs

ORDER TAKEN BY_____