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

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

	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 $ 2.00/lb. for patties) % of ground_____ %	

***All Ground Packages will be Chubbed

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