

# BEEF CUTTING INSTRUCTIONS

Kawartha Meats Inc

OWNER NAME \_\_\_\_\_  
 ADDRESS \_\_\_\_\_  
 PHONE \_\_\_\_\_  
 SLAUGHTER DATE \_\_\_\_\_

CUSTOMER NAME \_\_\_\_\_  
 ADDRESS \_\_\_\_\_  
 PHONE \_\_\_\_\_  
 WEIGHT \_\_\_\_\_

WHOLE \_\_\_\_\_ SIDE \_\_\_\_\_ SPLIT SIDE\*\* \_\_\_\_\_ FRONT \_\_\_\_\_ HIND \_\_\_\_\_

STEAK THICKNESS 1/2" \_\_\_\_\_ 3/4" \_\_\_\_\_ 1" \_\_\_\_\_ 1 1/4" \_\_\_\_\_ OTHER \_\_\_\_\_  
 STEAKS PER PACK T-BONE STYLE \_\_\_\_\_ 2 \_\_\_\_\_ 3 \_\_\_\_\_ OTHER \_\_\_\_\_  
 SIRLOIN STYLE 2 \_\_\_\_\_ OTHER \_\_\_\_\_

ROAST SIZE 3-4 LBS \_\_\_\_\_ 4-5 LBS \_\_\_\_\_ 5-6 LBS \_\_\_\_\_ OTHER \_\_\_\_\_  
 T-BONE \_\_\_\_\_ STEAKS \_\_\_\_\_ PORTER HOUSE \_\_\_\_\_  
 PRIME RIB ROASTS \_\_\_\_\_ STEAKS \_\_\_\_\_ SOME OF EACH \_\_\_\_\_  
 ROUND ROASTS \_\_\_\_\_ STEAKS \_\_\_\_\_ SOME OF EACH \_\_\_\_\_  
 BLADE ROASTS \_\_\_\_\_ STEAKS \_\_\_\_\_ SOME OF EACH \_\_\_\_\_  
 SIRLOIN TIP ROASTS \_\_\_\_\_ STEAKS \_\_\_\_\_ SOME OF EACH \_\_\_\_\_  
 TOP SIRLOIN ROASTS \_\_\_\_\_ STEAKS \_\_\_\_\_ SOME OF EACH \_\_\_\_\_  
 TENDERLOIN BUTT ROASTS \_\_\_\_\_ STEAKS \_\_\_\_\_ SOME OF EACH \_\_\_\_\_  
 RUMP ROASTS \_\_\_\_\_ STEAKS \_\_\_\_\_ SOME OF EACH \_\_\_\_\_  
 SHORT RIB ROASTS \_\_\_\_\_ STEAKS \_\_\_\_\_ SOME OF EACH \_\_\_\_\_  
 CROSS RIBS Y / N \_\_\_\_\_ EYE OF ROUND Y / N \_\_\_\_\_ SHANKS (OSSO BUCCO) Y / N \_\_\_\_\_  
 STEW TOTAL POUNDS \_\_\_\_\_ LBS PER PACK \_\_\_\_\_  
 GROUND TOTAL POUNDS \_\_\_\_\_ LBS PER PACK \_\_\_\_\_  
 BRAISING RIBS Y / N \_\_\_\_\_ SOUP BONE Y / N \_\_\_\_\_  
 LIVER Y / N HEART Y / N TONGUE Y / N TAIL Y / N

PATTIES\*\* TOTAL POUNDS \_\_\_\_\_  
 SAUSAGE\*\* TOTAL POUNDS \_\_\_\_\_ LBS PER PACK \_\_\_\_\_

OTHER INSTRUCTIONS OR SPECIAL CUTS \_\_\_\_\_

**\*\* EXTRA CHARGE FOR: SPLIT SIDES, SINGLE PACK STEAKS, PATTIES & SAUSAGE**  
**\*\* EXTRA CHARGE FOR BONING WHOLE COW FOR GROUND BEEF**

|            |                    |                |                   |               |                     |                   |                    |
|------------|--------------------|----------------|-------------------|---------------|---------------------|-------------------|--------------------|
| CUT & WRAP | <u>\$ 1.00 /lb</u> | SLAUGHTER      | <u>\$200.00</u>   | BONE OUT ONLY | <u>\$1.00 /LB</u>   | PATTIES & SAUSAGE | <u>\$2.00 /LB</u>  |
|            |                    | SPLIT SIDE ADD | <u>\$0.10 /LB</u> | OTM           | \$ 220.00           | VAC PACK          | <u>\$0.75 /BAG</u> |
|            |                    |                |                   |               | <u>+ \$0.20 /LB</u> |                   |                    |

ORDER COMPLETION DATE \_\_\_\_\_ # BOXES \_\_\_\_\_  
 CUSTOMER NOTIFIED DATE \_\_\_\_\_ PICK UP DATE \_\_\_\_\_