

**Mountain State Meats and Catering**  
**P: (304) 267.2447 ~ E: butcher@mountainstatemeats.com**

**BEEF CUT LIST**

CUSTOMER NAME: \_\_\_\_\_ Date in: \_\_\_\_\_  
 Address: \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Home Phone: \_\_\_\_\_ Work OR Cell Phone: \_\_\_\_\_  
 CLERK: \_\_\_\_\_ kill date: \_\_\_\_\_ STORE TAG # \_\_\_\_\_ Deposit: \_\_\_\_\_

**LIVE WT** \_\_\_\_\_  
**SIDE A HANGING WT (front)** \_\_\_\_\_ **(rear)** \_\_\_\_\_  
**SIDE B HANGING WT (front)** \_\_\_\_\_ **(rear)** \_\_\_\_\_

**CUTTING INSTRUCTIONS**

<b>(HQ)</b> Flank Steak	Yes ___	No ___	<i>***any of the items to the LEFT you do not desire will be deboned and put into hamburger ***</i>
<b>(FQ)</b> Short Ribs	Yes ___	No ___	
<b>(HQ/FQ)</b> Stew Meat	Yes ___	No ___	
<b>(FQ)</b> Brisket	Yes ___	No ___	
<b>(HQ/FQ)</b> Soup Bones	Yes ___	No ___	

**Steak Thickness** \_\_\_\_\_ **Roast size in POUNDS** \_\_\_\_\_ **Hamburger pkg size** \_\_\_\_\_

**FRONT QUARTER:**

Rib Section: Rib Steak \_\_\_ Rib Roast \_\_\_ Delmonico (optional) \_\_\_

Chuck Section: Chuck Roast \_\_\_ Chuck Steaks \_\_\_ **OR** Burger \_\_\_

**HIND QUARTER:**

Loin: \_\_\_ Standard Cut (T-Bone, Porterhouse, Sirloin Steaks)  
**OR** \_\_\_ Optional Cut (Remove loin for filet Mignon leaving a NY Strip Steak)

Round: \_\_\_ Eye Round Roast &/OR \_\_\_ Steak  
 \_\_\_ Top Round Roast &/OR \_\_\_ Steak  
 \_\_\_ Bottom Round Roast &/OR \_\_\_ Steak  
 \_\_\_ Sirloin Tip Roast &/OR \_\_\_ Steak

MISC.: Tongue \_\_\_ Heart \_\_\_ Liver \_\_\_ Tail \_\_\_

**SPECIAL INSTRUCTIONS: Whole: \_\_\_\_\_ Half: \_\_\_\_\_ Split: \_\_\_\_\_**  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**Also available: patties /summer sausage /seasoned burger-ask for details and additional pricing.**

I have double checked cutting instructions above and verified that they are correct and final

Customer Signature \_\_\_\_\_