



# Cutting Instructions

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## Cutting Instructions for Side of Beef

**NAME:** \_\_\_\_\_

**ADDRESS:** \_\_\_\_\_

**TELEPHONE:** \_\_\_\_\_

### STEAKS

T-BONES: Thickness \_\_\_\_\_ Number Per Package \_\_\_\_\_

SIRLOINS: Thickness \_\_\_\_\_ Number Per Package \_\_\_\_\_

ROUND STEAK (steaks or roasts): \_\_\_\_\_

... if steaks: Thickness \_\_\_\_\_ Number Per Package \_\_\_\_\_

### ROASTS

SIZE: Pounds \_\_\_\_\_

### PRIME RIB

STEAKS OR ROASTS: \_\_\_\_\_

... if steaks: Thickness \_\_\_\_\_ Number Per Package \_\_\_\_\_

... if roasts: Size \_\_\_\_\_ Pounds \_\_\_\_\_

### GROUND BEEF

SIZE: Pounds \_\_\_\_\_

### STEWING BEEF

YES OR NO:

... if yes: Size \_\_\_\_\_ Pounds \_\_\_\_\_

### SHORT RIBS

YES OR NO: \_\_\_\_\_

### SOUP BONES

YES OR NO: \_\_\_\_\_

**OTHER COMMENTS** \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_