

WILSON BEEF FARMS
LOCALLY 607-545-8308 OR TOLL FREE 877-286-9706
FAX 607-545-6177
BEEF CUTTING INSTRUCTIONS

NAME _____
DAYTIME PHONE NUMBER (_____) _____ (WE WILL CALL TO CONFIRM)

HOW MUCH ARE YOU PURCHASING? _____ FRONT, _____ HIND, _____ SPLIT SIDE
_____ 1/2 OR _____ WHOLE

The roasts you will automatically get are the chuck, arm and rump.

ROASTS - HOW MANY POUNDS EACH? _____ (3 LBS. IS AVG.
FOR A FAMILY OF 4)

STEAKS - HOW THICK (3/4" IS STANDARD) _____
HOW MANY PER PACKAGE _____
DO YOU WANT CHUCK STEAKS? _____ (IF NOT, THEY WILL BE
LEFT AS A ROAST)

RIB SECTION - CAN BE CUT INTO STEAKS ON A SPLIT SIDE
(OR STEAKS AND ROASTS ON A FRONT, WHOLE OR 1/2) CHECK ONE:
ALL ROASTS _____ ALL STEAKS _____ ROASTS & STEAKS _____

ROUND SECTION - SIRLOIN TIP CAN BE CUT AS:
BONELESS ROAST _____ OR SIRLOIN TIP STEAKS _____

TOP ROUND CAN BE CUT INTO TOP ROUND RST _____
OR TOP ROUND STEAKS _____ OR LONDON BROIL _____

CUBE STEAKS YES _____ NO _____ HOW MANY TO PKG _____

SHORT RIBS YES _____ NO _____

STEW MEAT YES _____ NO _____

SOUP BONES YES _____ NO _____

GROUND BEEF - HOW MANY POUNDS/PKG (1 LB. IS STD)? _____

DO YOU WANT PATTIES? YES _____ NO _____

IF YOU WANT PATTIES, GIVE AMOUNT, SUCH AS $\frac{1}{4}$, $\frac{1}{3}$, $\frac{1}{2}$
OF TOTAL GROUND BEEF _____

ANY CUT YOU DO NOT WANT CAN BE GROUND.

DO YOU WANT ANY LIVER? YES _____ NO _____

DO YOU WANT A HEART? YES _____ NO _____