

BEEF CUTTING INSTRUCTIONS					USDA Label?				
Phone: 540 434 4415 operations@temeats.com office@temeats.com					LABEL NAME				
Invoice:			Inv. date:		USDA/Resale? { <input type="checkbox"/> }		Not For Sale? { <input type="checkbox"/> }		
Name:			Producer:						
Address:			TEID#:			30+ Month?			
Email:			Carcass Weight:						
Phone:		Ear Tag No:			Live Weight:				
Cut Sheets not turned in by day of slaughter will be assessed a late fee and/or given a butcher's choice cut sheet								Hang Time?	
WHOLE { <input type="checkbox"/> }		HALF { <input type="checkbox"/> }		QUARTER { <input type="checkbox"/> }		Front Qtr { <input type="checkbox"/> }		Back Qtr { <input type="checkbox"/> }	
CHUCK	CUTS	✓/ Whole/Steaks or Stew/Kabob/Fajita	Grind?	Steak Thickness	Roast Weight	# per Pkg	Fresh?	LOADING INITIALS	
	Chuck Roast					----			
	Arm Roast			----		----			
	Mock Tender							# boxes ORGANS	
	Flat Iron			----	----				
	Brisket			----		----			
	Stew Beef	additional LBS wanted: (standard 5lbs per half beef)							
	Shank Cuts				----	----		# boxes SAUSAGE	
	Skirt Steak				----	----			
Bones (3lb minimum)				----	----				
RIB	Standing Rib Roast			----		----			
	Bone-in Ribeye				----			# boxes THIN SLICE	
	Ribeye				----				
	Short Ribs			----	----	----			
	Spare Ribs			----	----	----			
BEEF BACON OPTIONS: <i>Sternum</i> or <i>Short Rib Plate (NO Short Ribs)</i> or <i>BOTH</i>									
LOIN	Hanger Steak			----	----	----		# boxes PATTIES	
	Flank Steak			----	----	----			
	Filet								
	N.Y. Strip							# boxes GROUND	
	Top Sirloin								
	OR *Note* We are not able to cut bone-in loin steaks on animals over 30 months old.								
	T-Bone/P'house							# boxes CUTS	
Bone-in Sirloin									
ROUND	London Broil					----		# boxes CUTS	
	Top Round					----			
	Bottom Round								
	Eye of Round							T&E STAFF USE ONLY	
	Sirloin Tip					----			
Ground Beef Packing →				1 Lb	2 Lb	5 Lb	10 Lb	Patties?	
Beef Sausage? (Circle and fill out form on back)				YES	NO SAUSAGE				
MISCELLANEOUS	Special Instructions:						50# minimum	lbs	
Back Fat							150# max per beef		
Suet Fat							PATTY	4 oz	1/4 lb
Kidney							SIZE	6 oz	1/3 lb
OxTail							(choose 1)	8 oz	1/2 lb
Other							Amount per pack		

Beef Sausage Form

Seasoning is a service that has a 50 lb minimum per flavor and/or format.

Indicate in numerical order your preference for seasoning blend AND format, as well as weight desired.

SAUSAGE	Style	Loose	1 oz. Links	2 oz. Links	4 oz. Brats	4 oz. Patties	6 oz. Patties	SMOKED BRATS
	T&E Classic							
	Sage Breakfast							
	Mild Italian							
	Sweet Italian							
	Hot Italian							
	Garlic							
	Chorizo							