

**BEEF CUTTING INSTRUCTIONS**

**Purchaser Name:** \_\_\_\_\_

**Grower Name:** \_\_\_\_\_

	<b>Beef Cuts-</b> (Chose Your Selection)	<b>Yes/ No</b>	<b>Size</b>	<b># Per Pack</b>	<b>Notes</b>
1	Arm Roast				
2	Chuck Roast				
3	Ribeye Steak				
4	T-Bone Steak				
5	New York				
6	Tenderloins				
7	Top Sirloin Steak				
8	Top Round Steak				
9	Eye of Round Cubed				
10	Sirloin Tip Roast				
11	Bottom Round Roast				
12	Boneless Stew Meat				
13	Soup Bones/ Dog				
14	Brisket; Whole OR Cut in ½				
15	Short Ribs				
16	Flank Steak				
17	Ground Beef				Chubs
18	Heart, Liver, Tongue, Oxtail				

**Cryovac (standard) or Paper Wrap**

\_\_\_\_\_

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Lot #: \_\_\_\_\_ | Tag #: \_\_\_\_\_ | Whole Beef | ½ Beef | Split Half | ¼ Beef  
Age of Animal: (circle) Over 30mo | Under 30mo  
Hot Carcass Weight: \_\_\_\_\_ | Slaughter Date: \_\_\_\_\_