

BEEF CUTTING INSTRUCTIONS

Purchaser Name: _____ Grower Name: _____

Beef Cut	Size	# Per Pack	Notes
Skirt Meat			
Chuck Arm			
Chuck Blade			
Chuck Roll			
Soup/Dog Bones Marrow/Knuckle			
Brisket			
Rib Steak			
Short/Flanken Ribs			
Flank Steak			
T-Bone or NY & Tenderloin			
Sirloin Flap			
Tri Tip			
Top Sirloin Steak			
Sirloin Tip Roast			
Top Round Roast			
Eye of Round			
Rump Roast			
Stew Meat			
Ground Beef			

CPoW LPCA
 13644 Stein Lane E
 Odessa, WA 99159
 509-982-0115
 Odessa.lpca@gmail.com

Lot #:
 HCW:

| Tag #:
 UNDER 30 MO.

| WHOLE or HALF Beef