

BEEF CUTTING INSTRUCTIONS

Purchaser Name: _____ **Grower Name:** _____

Beef Cut	Size	# Per Pack	Notes
Skirt Meat			
Chuck Arm Roast			BONE IN OR BONELESS
Chuck Blade Roast			BONE IN OR BONELESS
Chuck Roll Roast			
Soup/Dog Bones Marrow/Knuckle			
Brisket			
Rib Steak			BONE IN OR BONELESS
Short/Flanken Ribs			
Flank Steak			
T-Bone or NY & Tenderloin			T-BONE ON UNDER 30 ONLY
Sirloin Flap STEAK OR ROAST			
Tri Tip STEAK OR ROAST			
Top Sirloin STEAK OR ROAST			
Sirloin Tip STEAK OR ROAST			
Top Round STEAK OR ROAST			
Eye of Round STEAK OR ROAST			
Rump Roast			
Stew Meat			
Ground Beef			
Offal: Heart, Liver, Tongue, Oxtail, Cheeks, Kidneys			

_____	_____	_____
_____	_____	_____
_____	_____	_____

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