



Lehigh Valley Meats Cutting Instructions

Beef by the Side or Quarter



Customer Name: _____ Phone: _____

Email: _____

Whole *or* Half Weight: _____ / _____

Front Quarter Please select one (1) option in each category.

Chuck:

- Roasts
- Steaks
- Grind

Arm:

- Pot Roast
- Chip Steak
- Grind

Brisket:

- Whole
- Half
- Grind

Rib:

- Rib Steaks
- Rib Eye Steak

Short Ribs:

- Yes

Hind Quarter Please select one (1) option in each category.

Short Loin: (Choose One)

- T-Bone and Porterhouse
- New York Strip

Sirloin:

- Steaks:

Sirloin Tip:

- Roasts
- Chip Steak



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Top Round:

- London Broil
- Top Round Steaks

Bottom Round:

- Roasts
- Chip Steak

Round Eye:

- Roasts

Miscellaneous:

Skirt, Flank and Flat Iron Steak : Yes / No

Stew Meat: Yes or No amount _____ lb.

Shank for Soup: Yes / No

Organs: Liver / Tail

Ground Beef:

- Chubs packed in: 1lb Or 2lb

Patties: amount desired _____ lb.

4oz patties or 6oz patties

Box Fat/bone

Marrow bones: Yes or No

Neck bones: Yes or No

Steak thickness: Roast Size:

Farmer: _____