# J & J Quality Meats 1009 12B Rd Bourbon, IN Quarter Beef Cut Sheet jjmeatssecretary@gmail.com

Name\_\_\_\_\_Date \_\_\_\_Date of Drop off\_\_\_\_\_

Phone Farmer's Name

**Front Quarter** 

For notification when finished: Text message\_\_\_\_ or Phone call\_\_\_\_

Check mark beside each cut you want to select. All Quarters are cut and packaged to a standard size for all except Ground Beef. All words in parenthesis mean you can choose either or. All orders are due on the week the beef is dropped off. If we do not receive the order the week it's due in, we reserve the right to process the beef to a standard order when it's ready to cut.

Same as last time

## Hind Ouarter

#### Filet Chuck Roast \_T-Bone Steak (Or New York Strip) Arm Roast \_\_\_\_New York Strip Steak (Or T-Bone) \_\_\_\_\_ Ribeye Steak Sirloin Steak Brisket \_\_\_\_Sirloin Tip Steak (Or Sirloin Tip Roast) \_\_\_\_Sirloin Tip Roast (Or Sirloin Tip Steak) Stew Meat (Additional Cost) \_\_\_\_Round Steak (Or Round Roast) Total lbs requested (1 min., 8 max.)\_\_\_\_\_ Cube Steak, (Additional Cost) (Or Round Roast) Round Roast (Or Round Steak and Cube Steak)

## Miscellaneous

## **Ground Beef**

Short Ribs	Bulk	Patties (Additional Cost)
Shank Bones	1#	20# (minimum, rest bulk)
Neck Bones	1½#	25% (rest bulk)
Knuckle Bones	2#	33% (rest bulk)
Marrow Bones		50% (rest bulk)All patties
Liver		66% (rest bulk)
Heart		75% (rest bulk)
Tongue		

#### All steaks are cut to <sup>3</sup>/<sub>4</sub> inch thick

\_Bag or Box meat for pickup (Additional Cost)

## Comments or special requests\_\_\_\_\_

Special requests are very limited on quarter beef orders. We will do our best to accommodate special requests but we cannot make any guarantees. Please call to confirm availability for all special requests. We reserve the right to make changes to the cut orders if necessary.