

Stone Gardens USDA Beef BEEF CUTTING INSTRUCTIONS

ne:			slabgilleirloose	_ Slaughternouse:		
			Date Received:			
ıil:			Weight:	_ USDA 🗖	Custom 🗆	
SELECT PER R	<u>OW</u>					
Chuck	□ Roast	☐ Bone-in	■ Boneless			
	■ Steak	☐ Thickness	■ Number per pkg		_	
Shoulder	□ Roast	☐ Weight				
	■ Steak	☐ Thickness	■ Number per pkg		_	
Soup Shank	□ Soup	☐ Ground Beef				
Brisket	□ Roast	☐ Whole	□ Halved			
	☐ Ground	□ Stew				
Rib	□ Roast	☐ Bone-in	■ Boneless		Whole: 7 ribs Halved: 4 ribs & 3 ribs	
	■ Steak	☐ Thickness	■ Number per pkg			
Short Rib	■ Number	per pkg				
Stew	☐ Yes	□ No	■ Weight per pkg _		_	
Sirloin Tip	□ Roast					
	■ Steak	Thickness: □ ¾" □1" □ 1½"	' 🗖 Weight per pkg 🛭		_	
Flank Steak		☐ Ground Beef	□ Stew			
Sirloin	Thickness: 🛭	3 ¾" □1" □ 1½"	□ Steak per pkg _			
Porterhouse	Thickness:	3 ¾" □1" □ 1½"	□ Steak per pkg _			
T-Bone	Thickness: 🛚	3 ³ ⁄ ₄ " □1" □ 1½"	□ Steak per pkg _			
Eye Round	□ Steak	□ Roast	☐ Ground Beef			
Top Round	□ Roast	■ Whole	□ Halved			
	□ London Broil □ Minute Steak					
Bottom Round	☐ Cube Steak	: □ Roast	□ Ground Beef			
Ground Beef	□ 1½lb	□ 2lb				
Bones	☐ Yes	□ No				