

# BEEF CUTTING INSTRUCTIONS

C & C Processing 409 Commercial St. Diller, NE 1-402-793-5820 or 1-866-258-3825 www.bluevalleybrand.com

If you have questions or special instructions please refer to our online Cutting Guide for assistance. If you'd like, call us 8 am – 6 pm Mon. – Fri. or on Saturdays from 8 am to 2 pm.

First Name \_\_\_\_\_ Last Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone (\_\_\_\_) \_\_\_\_\_

Email \_\_\_\_\_

Appointment Date: M/D/Y \_\_\_\_\_

Person Delivering: \_\_\_\_\_

Amount You're Getting (check one):

Whole Beef     Half Beef     Front Qtr.

Hind Qtr.     Split Qtr.

**ROUND** — Multiple Choices will be split evenly unless otherwise indicated.

Round Stk. Qty. per Pkg. \_\_\_\_\_

Tenderized Qty. per Pkg. \_\_\_\_\_

Minute Stk. Qty. per Pkg. \_\_\_\_\_

None — Grind for Hamburger

## STEAKS

Sirloin Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_

Choose ONE of the following.

T - Bone Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_

Strips & Fillets Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_

Choose Ribeye and/or Prime Rib together OR Choose Rib Steak alone.

Rib Steak Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_

Ribeye (boneless) Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_

Prime Rib Roast (boneless) Lbs. per Pkg. \_\_\_\_\_

**ROASTS** — Choose one.

Better Only Lbs. per Pkg. \_\_\_\_\_

All Possible Lbs. per Pkg. \_\_\_\_\_

Select Roasts Lbs. per Pkg. \_\_\_\_\_

Chuck (poorest quality)     Rump

Tip (better quality)     Arm

## HAMBURGER

Lbs. per Pkg. \_\_\_\_\_

Vacuum Package Hamburger

**HAMBURGER PATTIES:** 10 lb. minimum, 4 per Pkg. minimum

Yes Qty. per Pkg. \_\_\_\_\_ Total Lbs. Requested \_\_\_\_\_

No — Grind for Hamburger

## SHORT RIBS

Yes

No — Grind for Hamburger

## STEW OR CANNING MEAT

Yes Qty. per Pkg. \_\_\_\_\_ Total Lbs. Requested \_\_\_\_\_

No

## SOUP BONES

Yes

No

**OFFALS** — Must know before slaughter in order to save

Liver

Heart

Tongue

**SPECIALTY PRODUCTS** — By choosing a specialty product you may eliminate other cuts or ground meat. Call for further assistance or to ask any questions.

BBQ — 10 Lb. Minimum, 1 lb. pkgs., Taken from Round or Roast

Total Lbs. Requested \_\_\_\_\_ Qty. per Pkg. \_\_\_\_\_

Summer Sausage — 15 Lb. Minimum, 1 lb. pkgs., Taken from Trim Meat

Regular     Jalapeno     Cheddar

Total Lbs. Requested \_\_\_\_\_

Beef Sticks — 15 Lb. Minimum, 1 lb. pkgs., Taken from Trim Meat

Total Lbs. Requested \_\_\_\_\_

Dried Beef — 10 Lb. Minimum, 1 lb. pkgs., Taken from Round

Total Lbs. Requested \_\_\_\_\_ Slivered or Sliced \_\_\_\_\_

Ring Bologna — 15 Lb. Minimum, 1 lb. pkgs., Taken from Trim Meat

Total Lbs. Requested \_\_\_\_\_

Jerky: Ground & Formed — 15 Lb. Minimum, 1 lb. pkgs., Taken from Round or Roast

Total Lbs. Requested \_\_\_\_\_