

Korte Meat Processing

Beef Cutting Instructions



Chuck Roast _____

Arm Roast _____

Brisket/Flank _____

Skirt Steak _____

Boneless Roast/Rump Roast _____

Sirloin Tip Roast _____

Round Steak or Cubed Round Steak _____

Rib Steak (Bone in Ribeye) _____

Ribeye (Boneless) _____

T-bone Or New York Strip _____

Filets _____

Boneless Sirloin _____

Stew Meat _____

Soup Meat _____

Soup Bone _____

Short Ribs _____

Ground Beef (Circle One) 1#pkg 1 ½# pkg 2#pkg

Beef Patties 3 to# or 4 to # (Optional) _____ **Boxes**

Circle Options: \$5 per organ (Oxtail \$6) (Tallow \$0)

Liver **Heart** **Tongue** **Oxtail** **Save Tallow**