



Cool Springs Meat Processing

Beef Cut Sheet

Beef Weight: _____ Kill Date: _____

Beef Amount: Whole Half Quarter

Beef Owner: _____

Beef Buyer: _____

Phone: _____

Beef Cut	✓ if YES	Notes	Steaks		
Hamburger		<i>Pounds/Pack: 1 - 1.5 - 2</i>	Cut	✓ if YES	Thickness
Cube Steak			T-Bone		<i>1/2" - 3/4" - 1" - 1.5"</i>
Eye of Round			New York Strip		<i>1/2" - 3/4" - 1" - 1.5"</i>
Sirloin Tip Roast			Filet Mignon		<i>1/2" - 3/4" - 1" - 1.5" - whole</i>
Rump Roast			Ribeye		<i>1/2" - 3/4" - 1" - 1.5"</i>
Chuck Roast			Sirloin		<i>1/2" - 3/4" - 1" - 1.5"</i>
Shoulder Roast			Chuckeye		<i>1/2" - 3/4" - 1" - 1.5"</i>
Beef Stew			Picanha		<i>1/2" - 3/4" - 1" - 1.5"</i>
Rib Stew			Denver		<i>1/2" - 3/4" - 1" - 1.5"</i>
Short Ribs			Other		
Ribs			Organs (must be requested at drop off!)		
Beef Tips			<i>Liver - Ox Tail - Tongue - Heart - Kidneys - Spleen</i>		
Kabob					
Stir Fry					
Breakfast Steak					
Flank					
Skirt					
Flat Iron					
Mock Tender					
Tri-Tip					
Brisket		<i>Whole - Halved - Quartered - Ground - Patties</i>			