

SHEPPARD CREEK CATTLE COMPANY

1/2 BEEF CUSTOM CUT SHEET

CUSTOMER INFO	PRODUCER INFO
NAME	BUFFY
PHONE NUMBER	403-200-3663
EMAIL	SCOTT
SPLIT NAME (extra cost)	403-807-3706
SPECIAL INSTRUCTIONS	

HIND OF BEEF

SIRLOIN TIP	Roast 3-4, 4-5, 5-6 lbs OR Steak ___" thick ___ #pack
TOP ROUND	Roast 3-4, 4-5, 5-6 lbs OR Steak ___" thick ___ #pack OR Minute Steaks ___#pack
BOTTOM ROUND	Roast 3-4, 4-5, 5-6 lbs OR Minute Steaks ___#pack
EYE OF ROUND	Roast 3-4, 4-5, OR Steak ___" thick ___ #pack OR Minute Steaks ___#pack
TOP SIRLOIN BUTT	Steak ___" thick ___ #pack
BUTT TENDERLOIN	Steak ___" thick ___ #pack OR ___ Whole
SHORT LOIN	T-Bone Steak ___" thick ___ #pack OR Striploin Steak ___" thick ___ #pack
GROUND BEEF	___ lbs per pack
STEWING BEEF	___ lbs per pack

FRONT OF BEEF

PRIME RIB	Roast 3-4, 4-5, 5-6 lbs Bone in/rolled bone OR Bone in Rib Steak ___" thick ___#pack OR Bnls Ribeye Stk ___" thick ___ #pack OR ___ 1/2 roast and 1/2 steak
CROSS RIB	Roast 3-4, 4-5, 5-6 lbs bone in/bnls OR bnls steak ___" thick ___ #pack
BLADE	Roast 3-4, 4-5, 5-6 lbs bone in/bnls OR bone in/bnls steak ___" thick ___ #pack
ROUND BONE POT RST	Roast 3-4 lbs avg ___ yes ___ no*
SHORT RIBS	___" thick ___#pack ___ no*
BRISKET ROAST	Roast 3-4 lbs avg OR ___ Whole ___ no*
SHANK	___ whole ___ sliced ___ no*
SOUP BONES	___ yes ___ no (this is made up of neck/marrow/knucle and will be in plastic bags)
LIVER	___ sliced ___ whole ___ no (extra cost)
OFFAL	___ yes ___ no (extra cost)

* if no selected cut will be ground	RED DEER LAKE MEAT PROCESSING		
	CCIA #	SIDE A or B	Process Date