



BEDRY BEEF CUTTING LIST

Customer: _____
Phone: _____
Animal Tag #: _____

Date: _____
E-mail: _____
Order Size: ☐ 1/4 Beef ☐ 1/2 Beef ☐ Whole Beef

★ = Great for Smoking ☐ = Check all that apply ☐ = Select one only

CHUCK (Check all that apply)

☐ Pot Roast ☐ Stew ☐ Hamburger
☐ Flat-Iron Steak

CROSS RIB (Check all that apply)

☐ Pot Roast ☐ Hamburger ☐ Stew
☐ Steak

PRIME RIB (Select one)

☐ Rib Steak ☐ Rib Steak Bone-In
☐ Rib Roast ☐ Half Roast & Half Steak

BRISKET ★ (Select one)

☐ Whole ☐ Hamburger

SHORT RIBS ★ (Select one)

☐ 3" Ribs ☐ 6" Ribs ☐ Hamburger

SIRLOIN (Select one)

☐ Steak ☐ Roast

SHORT LOIN (Select one)

☐ T-Bone ☐ New York & Filet

SIRLOIN TIP (Check all that apply)

☐ Steak ☐ Roast

RUMP (Check all that apply)

☐ Roast ☐ Hamburger ☐ Rouladen

Other: _____

ROUND (Check all that apply)

☐ Roast ☐ Steak ☐ Stir Fry
☐ Tenderized Cutlets ☐ Rouladen

Other: _____

FLANK ★ (Select one)

☐ Whole Steak ☐ Hamburger

SPECIALTY ITEMS: (Check Yes or No for each)

Soup Bones

☐ Yes ☐ No

Heart

☐ Yes ☐ No

Liver

☐ Yes ☐ No

Tongue

☐ Yes ☐ No

Oxtail

☐ Yes ☐ No

Osso Buco

☐ Yes ☐ No

Roast Size: ☐ 2-3 lbs ☐ 4-5 lbs Other: _____

Hamburger Pkg: ☐ 1 lb ☐ 1.5 lb ☐ 2 lb

Stew Meat Pkg: ☐ 1 lb ☐ 1.5 lb ☐ 2 lb

Steak Thickness: ☐ 1" ☐ 1-1/4" Other: _____

Steaks per Pkg: ☐ 1 ☐ 2 Other: _____

Other Instructions:

