



Oklahoma Panhandle State University

Meats Lab

Beef Cutting Instructions

OPSU Meats lab – P.O. Box 430 – Goodwell, OK 73939 – Phone: 580-349-1518 Fax: 580-349-1515 – jd.fox@opsu.edu

First Name _____ Last Name _____

Address _____

City _____ State _____ Zip _____

Home Phone (_____) _____

Cell Phone(_____) _____

Email _____

Appointment Date: M/D/Y _____

Person Delivering _____

Amount you are getting

Whole Beef Half Beef

Front Qtr. Hind Qtr. Split Qtr.

Split With: _____

Any Choice not made will be put into trim. Please call if you have any questions about this cutting form, we would be glad to help.

BRISKET

Half or Whole Grind

CHUCK – If a choice is not made we will decide for you.

Arm Roast Weight _____

or

Arm Steak Thickness _____ Qty. Per Pkg. _____

Chuck Roast Weight _____

or

Chuck Steak Thickness _____ Qty. Per Pkg. _____

RIB – If a choice is not made we will decide for you.

Ribeye Thickness _____ Qty. Per Pkg. _____

Prime Rib Roast Lbs. Per Pkg. _____

SHORT RIBS – If a choice is not made we will decide for you.

YES

NO --- Grind

SHORT LOIN - Choose ONE of the following.

T-Bone Steak Thickness _____ Qty. Per Pkg. _____

or

NY Strip Steak Thickness _____ Qty. Per Pkg. _____

Tenderloin Thickness _____ Qty. Per Pkg. _____

FLANK- If a choice is not made we will decide for you.

Flank Steak or Grind

Skirt Steak or Grind

SIRLOIN - If a choice is not made we will decide for you.

Sirloin Stk. Thickness _____ Qty. Per Pkg. _____

ROUND ROAST – If a choice is not made we will decide for you.

Sirloin Tip Rst Weight _____

or

Sirloin Tip Stk Thickness _____ Qty. Per Pkg. _____

Rump Roast Weight _____

ROUND STEAK – If a choice is not made we will decide for you.

Tenderized Thickness _____ Qty. Per Pkg. _____

or

Non-Tend Thickness _____ Qty. Per Pkg. _____

GROUND BEEF – If a choice is not made we will decide for you.

1lb Tubes

2lb Tubes

GB PATTIES – 15 lb Per side - 4 Per Pkg. Minimum

¼ lb Total Pounds _____ Qty. Per Pkg. _____

Round Only

1/3 lb Total Pounds _____ Qty. Per Pkg. _____

STEW MEAT – 10 lb max per side

Yes Total Pounds _____ Lbs. Per Pkg. _____

No

SOUP / DOG BONES -

Yes or No Soup or Dog

VARITIES – Choice must be made before slaughter.

Liver Sliced or Whole

Heart Sliced or Whole

Tongue - Whole only Oxtail - Whole Only