**Westcliffe Meats Beef Cut Sheet**

Beef Owner’s Name.

Beef Owner’s Phone #

Recipient Name

Recipient Phone #

**Shoulder Cuts:**

|  |  |
| --- | --- |
| Chuck Roast | Choose |
| Arm Roast | Choose |
| Flat Iron | Choose |
| Chuck Tender | Choose |
| Shank | Choose |
| Brisket | Choose |

**Center Cuts:**

|  |  |
| --- | --- |
| Ribeye, Rib Steak, Rib Roast | Choose |
| NY Strip & Filet or T Bone | Choose |
| Flank Steak | Choose |
| Skirt Steak | Choose |
| Back Ribs | Choose |
| Short Rib | Choose |

**Hind Cuts:**

|  |  |
| --- | --- |
| Cube Steak | Choose |
| Stew Meat | Choose |
| Sirloin Steak | Choose |
| Tri- Tip | Choose |
| Sirloin Tip | Choose |
| Top Round | Choose |
| Bottom Round | Choose |
| Eye Of Round | Choose |
| Ground Beef % | Choose |
| Beef Patties 40lb. Minimum ($1.25 per lb. Extra) Please specify how many lb. of Patties. 1/3# only | Choose  Enter Lbs |
| Bones ($1 /lb extra) marrow, knuckle, soup | Choose |

**1358 CR 140 ,Westcliffe, CO 81252**

**Phone Number 719-373-0196**

[**wcmcutsheets@safecom.link**](mailto:westcliffemeats@safecom.link)

$95 Slaughter Fee/$1 per pound hanging weight processing. No Custom Quarters

**Tag #**Please Enter Animal ID#

**Boxing Instructions** Select Quantity.

**Preferred Thickness Of Steak?** Choose.

**How Many Steaks Per Package?** Choose.

**Lb. Per Pk. Of Ground Beef?** Choose.

Please enter Beef Owner’s name. If you are their customer, please put yourself as recipient.

Please Select “No” on cuts that you don’t want. These will be ground. Anything left “Choose” will be ground as well.

All steaks will be cut at a single thickness

Roasts are 3-4 pounds

Most people prefer 1” steaks

Most people prefer 1-pound packages of Ground Beef.

If you have any questions, please call the office at 719-373-0196

Chuck Roast is the best roast, Arm Roast will be more lean and not as tender.

Flat Iron’s are great for Fajita’s and stir fry.

Chuck Tender is a small very lean roast.

Shanks are good slow cooked in liquid or braised.

Most people prefer Split Brisket.

Ribeye steaks will be boneless, Rib Steaks will be bone in. Rib Roasts will be bone in.

New York Strips and Filets are the most common request. If you select TL (Tenderloin) it will be left whole and not cut into Filets.

Flank and Skirt are great for fajitas and stir-fry.

Back ribs come off the Ribeye. If you select Rib Steak or Rib Roast, they are not available.

Short ribs can be smoked, braised, or slow cooked.

Cube Steak is tenderized.

Stew meat comes in 1# packages

If you want more Cube Steak or Stew Meat, please select that option in the Rounds.