

THE ROYAL BUTCHER

BEEF CUTTING INSTRUCTIONS

LIVESTOCK OWNER	SLAUGHTER DATE
PHONE	# BEEF PER CUTSHEET
ADDRESS	ANIMAL ID
NAME ON LABEL	
OR CUSTOM PRE-PRINT LABEL	

PLEASE CIRCLE WHAT YOU WANT

CHUCK	NOTES	SHORT LOIN	NOTES
WHOLE BONELESS		WHOLE TENDERLOIN	
ROAST		WHOLE STRIP LOIN	
STEAK		T-BONE & PORTERHOUSE STEAK	
FLAT IRON		TENDERLOIN STEAK	
TERES MAJOR		STRIP STEAK	
GRIND		GRIND	
BRISKET, SHANK, & PLATE		SIRLOIN	
WHOLE BRISKET		WHOLE BONELESS	
BRISKET FLAT		ROAST	
BRISKET POINT		STEAK	
SHORT RIBS		FLANK	
SHANK STEAK		FLAP	
SKIRT		TRI-TIP	
GRIND		GRIND	
RIBEYE		ROUND	
WHOLE BONE-IN		WHOLE ROUND	
WHOLE BONELESS		WHOLE SUBPRIMALS	
ROAST		ROAST	
STEAK, BONE-IN		STEAK	
STEAK, BONELESS		STEW (30 LB MAX/BEEF)	
GRIND		GRIND	
MISC		GROUND PACK SIZE	
MARROW BONES	HEART	CHEEKS	1# 2# 5# 10#
KNUCKLE BONES	LIVER	SUET	STEAKS PER PACK
OXTAIL	TONGUE	HANGER	1 2