

**SALMON CREEK MEATS BEEF CUT SHEET 360-985-7822 JOE OR SONA MARKHOLT**  
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NAME \_\_\_\_\_ WEIGHT \_\_\_\_\_

PHONE \_\_\_\_\_ DATE BEEF IN \_\_\_\_\_

Circle one:                      **WHOLE**                                      **HALF**                                      **\*\*SPLIT HALF**

Or if only receiving a front or hind 1/4, circle one:    **FRONT 1/4**                                      **HIND 1/4**

**STEAKS PER PACKAGE:** small, minimum of 2, large, minimum of 1

1.    SMALL \_\_\_\_\_ LARGE \_\_\_\_\_ THICKNESS OF STEAKS \_\_\_\_\_
2.    BURGER PACK SIZE \_\_\_\_\_ ROAST SIZE \_\_\_\_\_
3.    CHUCK STEAK or CHUCK ROAST or 1/2 STEAK & 1/2 ROAST or INTO BURGER
4.    RIBS:            SHORT RIBS                      or                      BBQ RIBS
5.    ROUND: TOP \_\_\_\_\_ BOTTOM \_\_\_\_\_
6.    RIB STEAK SECTION \_\_\_\_\_ T-BONE SECTION \_\_\_\_\_
7.    SIRLOIN STEAK \_\_\_\_\_ FILET MIGNON \_\_\_\_\_
8.    FLANK STEAK: YES or NO            SOUP BONES or DOG BONES or BOTH
9.    STEW MEAT: HOW MANY PACKS \_\_\_\_\_ WHAT SIZE PACKS \_\_\_\_\_

Notes:

Directions: Circle whole, half or split half OR circle Front 1/4 or Hind 1/4

1. Write how many steaks per pack on each line; small are rib stks, t-bones, filets and cube stks. Large steaks are sirloins, chuck and top round steaks. Write in thickness of steaks, 3/4 inch, one inch or 1 1/4 inch or thicker.
2. Write in 1, 1 1/2 or 2 lb. burger packs. Write in 3-4 lb. or 4-5 lb. roast size. Standard cut roasts are pot roasts, sirloin tip roast and rump roast.
3. Circle steaks or roasts or circle 1/2 and 1/2 for both or for more burger circle into burger.
4. Circle short ribs or bbq ribs or write no and this meat will go into burger.
5. Write: steak, roast or London broil for top, write cube steak or roast or write no for either.
6. Rib steaks are standard bone in, can be boneless or made into prime rib roast. Write one in. T-Bone stks. are standard, or can be boneless New Yorks or made into roasts. Write one in.
7. Sirloin steaks will be made standard or can be a roast. Filet Mignon is a standard cut.
8. Flank steak: circle one. Bones: circle one.
9. Stew meat: write how many packs and write what size; 1, 1 1/2 or 2 lb. packs or larger.

\*\*A split half must have one set of cutting instructions for both 1/4s to ensure an equal split.

FRONT QUARTER CUTS:

Pot roast  
Chuck roast  
Chuck steak  
Ribs  
Rib steaks  
Burger  
Stew meat  
Bones

HIND QUARTER CUTS:

Sirloin tip roast  
Rump Roast  
T-Bone steaks  
Sirloin steaks  
Filet Mignon  
Flank steak  
Top round steaks  
Cube steaks  
Burger  
Stew meat  
Bones