

Michelle's Custom Cutting  
801 A Angus Lane  
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## ½ Beef Cutting Sheet

Hanging Weight \_\_\_\_\_

Cut & Wrap \$ \_\_\_\_\_

Name \_\_\_\_\_

Smoking Wt \_\_\_\_\_ lbs \$ \_\_\_\_\_

Phone \_\_\_\_\_

Sausage Wt \_\_\_\_\_ lbs \$ \_\_\_\_\_

Date \_\_\_\_\_

Links Wt \_\_\_\_\_ lbs \$ \_\_\_\_\_

TOTAL \_\_\_\_\_

### FRONT ¼

Chuck steak 7- bone roast OR Boneless steak Boneless roast  
O-bone roast OR Ranch ribs  
Cross rib roast OR Ranch ribs Whole ½  
Brisket whole ½  
Rib steaks rib eyes prime rib roast boneless roast  
Short ribs back ribs

### HIND ¼

Porterhouse T-bone OR N.Y. fillet fillet butt: steaks whole  
Sirloin tip: steaks roast whole ½ carne asada  
Top sirloin: steaks roast Rump roast: whole ½  
Tri tip: yes no Ball tip: yes no  
Flank: whole fajita meat  
Round steaks: tend OR London broil, bottom round, eye of round  
Stew meat: yes no cube steaks: yes no  
Neck bones: yes no dog bones: yes no  
Tongue: pickled fresh Heart: pickled fresh  
Liver: yes no Ox tail: yes no  
Trim: GB Chili meat

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Links/bulk/½ & ¼ Steak thickness \_\_\_\_\_ # per pkg \_\_\_\_\_