



Customer Name _____

Phone Number _____

Estimated Pickup Date _____

Harrison Harvesting Cut Sheet

CHUCK Roasts or Steaks or Grind

ARM Roasts or Grind

RUMP Roasts or Grind

SIRLOIN TIP Roasts or Grind

SHORT RIBS Keep or Grind (squared or long)

BRISKET Whole or Half or Grind

FLANK Keep or Grind

SKIRT Keep or Grind

ALL STEAKS WILL BE CUT TO 1" THICKNESS UNLESS OTHERWISE INDICATED ON THE LINES PROVIDED BELOW. 2 STEAKS PER PACK IS STANDARD.

RIBEYE: Bone-in or Boneless or Whole Roast Thickness _____

T-BONE: YES, Thickness _____ OR **Tenderloin (Filet Mignon) and NY Strip**

*If applicable, Tenderloin whole or sliced Thickness _____ NY Strip Thickness _____

SIRLOIN STEAKS Yes, Thickness _____ or Grind

ROUND Roasts or Steaks or Cube Steaks or Grind

GROUND BEEF 1lb _____ 2lb _____ 1/3 lb Patties- 6pk _____ or 12pk _____ Qty _____ (+\$.50/lb)

STEW MEAT 6lb _____ 10lb _____ 20lb _____ No Stew Meat _____

****Stew meat packaged in 2lb. Packs.****

ORGANS & OFFAL

Heart Liver Cheek Meat

Kidney Tongue Fat

GENERAL INFORMATION THAT APPLIES TO ALL CUT SHEETS

Roasts are 3-5lb. each

Roasts are packaged 1 per pack

Steaks are cut 1" thick (unless otherwise specified)

Steaks are typically packaged 2 per pack (1 per pack if larger in size)

