

# BEEF CUTTING INSTRUCTIONS

## D & D MEAT PROCESSING LLC

Dennis Roehrborn - Dan Roehrborn

W4430 County Rd JM, Sheboygan Falls, WI 53085 Dennis 920-980-3923 or Dan 920-946-2984

[roehrbornfarms@yahoo.com](mailto:roehrbornfarms@yahoo.com) web page [d-dmeatprocessing.com](http://d-dmeatprocessing.com)

**NO CREDIT CARDS ONLY CASH OR CHECK**

**PLEASE RETURN COMPLETED FORM BY FRIDAY**

**TEXT A PICTURE OF CUTTING INSTRUCTIONS TO SHIRLEY @ 920-226-2558**

Date \_\_\_\_\_

Name \_\_\_\_\_ Owner of Animal \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone ( ) \_\_\_\_\_

**Please consider the size of the animal will determine the cuts availability**

### **AMOUNT YOU'RE GETTING (check ONE):**

Whole Beef  Half Beef  Quarter

**\$.95 per # on hook** (Any splits less than quarter will be extra cost)  1 lb./pkg. or  2 lb./pkg.  Both

*One per package will be an extra charge \$.10 per pound*

### **HAMBURGER BULK** of all your ground beef what % would you want in bags and what % would you want in patties

Yes Total % 1/4%, 1/2%, 3/4%, all

1 lb./pkg. or  2 lb./pkg.  Both

### **HIND QTR. \$1.00 per # if all boned out**

Round Steak *tenderized*  Yes  No

Round Roast

Cube Steak *tenderized* 4 per Pkg.

None – Grind for Hamburger

### **SIRLOIN (3/4 inch standard)**

Sirloin Steak Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_

Sirloin Roast Lbs.

No Grind for hamburger

\*T-Bone Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_

### **FRONT QUARTER**

Ribeye Steak Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_

Prime Rib Roast

Shoulder & Chuck Roast

None, Grind for hamburger

### **HAMBURGER PATTIES** 10 lb. minimum 4 per/pack minimum

Yes Total % 1/4%, 1/2%, 3/4%, all \_\_\_\_\_ # Qty. per Pkg. \_\_\_\_\_

1/4#  1/3#  No **\$.50 Extra cost for patties per pound**

### **SHORT RIBS**

Yes

No – Grind for Hamburger

### **TIPS OR CANNING MEAT**

Yes lbs. per Pkg. \_\_\_\_\_

**Total lbs. Requested** \_\_\_\_\_ # (over 5 lbs. \$.50/# extra cost)

No

### **SOUP NECK BONES**

Yes

No

### **OFFALS** – Must know BEFORE slaughter to save!

Liver sliced **extra cost \$5.00**

Heart  Tongue  None

*\*If you order 1/2 beef you can order the tenderloin and new york strip  tenderloin  new york strips \_\_\_\_\_ per pk*

**BRISKET**– Choose **ONE**  yes  No – Grind for Hamburger

*Beef (average live weight=1400 lbs.) (average carcass weight=840 lbs.) (average pkg. meat=504 lbs.) 60%*

*Cull Cow (average live weight=1400 lbs.) (average carcass weight=700 lbs.) (average pkg. meat=350 lbs.) 50%*

**FOR OFFICE USE:** Weight: Total Weight \_\_\_\_\_ Half \_\_\_\_\_ Quarter \_\_\_\_\_ TRIM WEIGHT \_\_\_\_\_ 5/7/24