BEEF CUTTING WORKSHEET

Harriston Packing Company Ltd

142 Arthur Street, Harriston, ON, N0G 1Z0 Tel: 519-338-3330 Fax: 519-338-3525

CUSTOM **RETAIL**

Name: _____ Phone _____

Farm: _____ Weight _____

Circle: *Whole* *Half* *Hind* *Front* *Mixed ¼* Date Cut: _____

General Information

Size of Roasts _____

Steak Thickness _____

Ground Beef per pkg _____

Soup Bones Yes No

Stew Yes No

Further Processing (additional charges apply)

Patties (all beef) or Burgers (contain spice & wheat)

Circle preference

_____ boxes 4 oz (40 box - 10 lbs)

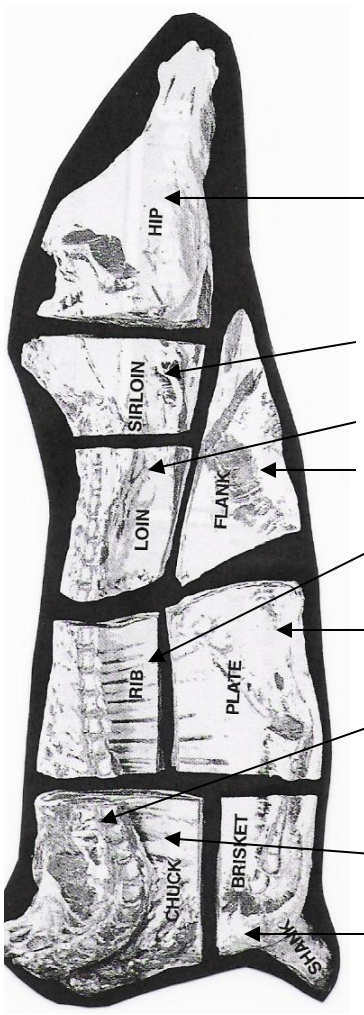
_____ boxes 5 oz (32 box - 10 lbs)

_____ boxes 6 oz (30 box - 11.5 lbs)

Pepperette beef ____ pork ____ total _____

Summer Sausage beef ____ pork ____ total _____

Specifications



CUT	STANDARD	INSTRUCTIONS
1. Hip	Inside Round Steak Outside Round Rst Sirloin Tip Roast Eye of Round Rst	
2. Sirloin	Sirloin Steak	
3. Loin	T- Bone Steak **OR** Striploin & Tenderloin	
4. Flank	Ground Beef	
5. Prime Rib	Roasts or Steaks	
6. Plate	Ground Beef	
7.Chuck – Blade	Roasts or Steaks	
8.Chuck – Short Rib & Shoulder	Roasts	
9. Brisket & Shank	Ground Beef	