

Producer Tag #

Lorentz Meats

Beef Cutting Instructions Write-Up

Phone: 507-263-3618 ext. 221

Fax: 507-263-8219

Name _____

Carcass ID _____

Customer ID _____

Order Date _____

Address _____

Slaughter Date _____

Est. Cut Date _____

Phone _____

Farm _____

Order # _____

Hanging Weight _____

Whole Half Split side

We guarantee 7 days of hang time and will do our best to accomodate any requests beyond 7 days

Bones

Soup Bones 10-1768 Beef bones 12-1766
Short Ribs 10-1602

Arm Roast 10-1048

2-3lbs
A 3-4lbs
B Grind

10-1050 Steak

Chuck Roast 10-1079

2-3lbs
A 3-4lbs
B Grind

10-1066 Steak

Srln Tip Roast 10-1525

2-3lbs
A 3-4lbs
B Grind

10-1527 Steak

Rib Eye 10-1209

2 per 3/4"
A 1 per 3/4"
B 1 per 1"
C 2 per 1"
D Grind

10-1190 Rib Roast

NY Strip 10-1288

2 per 3/4"
A 1 per 3/4"
B 1 per 1"
C 2 per 1"
D Grind

Tenderloin 10-1293

2 per 1"
A 1 per 1"
B Whole

Sirloin 10-1282

1 per 3/4"
A 1/2 per 3/4"
B 1 per 1"
C 1/2 per 1"
D Grind

Round 10-1502

1 per 3/4"
A 1/2 per 3/4"
B 1 per 1"
C Cubed
D Grind
G Roast

Misc

Stew Meat 10-1727
Stir Fry 10-1731
Brisket 10-1615
Flank 10-1581
Oxtail 10-1791
Liver 10-1783
Tongue 10-1795
Heart 10-1777
Suet 12-1738

Other: _____

Ground Beef

10-1659 1lb pkg
10-1659A 1 1/2lb pkg

Notes

Entered by: _____ Date _____