

# BEEF CUTTING INSTRUCTIONS

C & C Processing 409 Commercial St. Diller, NE 1-402-793-5820 or 1-866-258-3825 www.bluevalleybrand.com

If you have questions or special instructions please refer to our online Cutting Guide for assistance. If you'd like, call us 8 am – 6 pm Mon. – Fri. or on Saturdays from 8 am to 2 pm.

First Name \_\_\_\_\_ Last Name \_\_\_\_\_

Address \_\_\_\_\_

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

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

Email \_\_\_\_\_

Appointment Date: M/D/Y \_\_\_\_\_

Person Delivering: \_\_\_\_\_

Amount You're Getting (check one):

- Whole Beef     Half Beef     Front Qtr.  
 Hind Qtr.     Split Qtr.

**ROUND** — Multiple Choices will be split evenly unless otherwise indicated.

- Round Stk. Qty. per Pkg. \_\_\_\_\_  
 Tenderized Qty. per Pkg. \_\_\_\_\_  
 Minute Stk. Qty. per Pkg. \_\_\_\_\_  
 None — Grind for Hamburger

## STEAKS

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

Choose ONE of the following.

- T - Bone Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_  
 Strips & Fillets Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_

Choose Ribeye and/or Prime Rib together OR Choose Rib Steak alone.

- Rib Steak Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_  
 Ribeye (boneless) Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_  
 Prime Rib Roast (boneless) Lbs. per Pkg. \_\_\_\_\_

**ROASTS** — Choose one.

- Better Only Lbs. per Pkg. \_\_\_\_\_  
 All Possible Lbs. per Pkg. \_\_\_\_\_  
 Select Roasts Lbs. per Pkg. \_\_\_\_\_  
 Chuck (poorest quality)     Rump  
 Tip (better quality)     Arm

## HAMBURGER

- Lbs. per Pkg. \_\_\_\_\_  
 Vacuum Package Hamburger

**HAMBURGER PATTIES:** 10 lb. minimum, 4 per Pkg. minimum

- Yes Qty. per Pkg. \_\_\_\_\_ Total Lbs. Requested \_\_\_\_\_  
 No — Grind for Hamburger

## SHORT RIBS

- Yes  
 No — Grind for Hamburger

## STEW OR CANNING MEAT

- Yes Qty. per Pkg. \_\_\_\_\_ Total Lbs. Requested \_\_\_\_\_  
 No

## SOUP BONES

- Yes  
 No

**OFFALS** — Must know before slaughter in order to save

- Liver  
 Heart  
 Tongue

**SPECIALTY PRODUCTS** — By choosing a specialty product you may eliminate other cuts or ground meat. Call for further assistance or to ask any questions.

- BBQ — 10 Lb. Minimum, 1 lb. pkgs., Taken from Round or Roast  
Total Lbs. Requested \_\_\_\_\_ Qty. per Pkg. \_\_\_\_\_
- Summer Sausage — 15 Lb. Minimum, 1 lb. pkgs., Taken from Trim Meat  
 Regular     Jalapeno     Cheddar  
Total Lbs. Requested \_\_\_\_\_
- Beef Sticks — 15 Lb. Minimum, 1 lb. pkgs., Taken from Trim Meat  
Total Lbs. Requested \_\_\_\_\_
- Dried Beef — 10 Lb. Minimum, 1 lb. pkgs., Taken from Round  
Total Lbs. Requested \_\_\_\_\_ Slivered or Sliced \_\_\_\_\_
- Ring Bologna — 15 Lb. Minimum, 1 lb. pkgs., Taken from Trim Meat  
Total Lbs. Requested \_\_\_\_\_
- Jerky: Ground & Formed — 15 Lb. Minimum, 1 lb. pkgs., Taken from Round or Roast  
Total Lbs. Requested \_\_\_\_\_