

Garfield Meats
102 N. 3rd Street
Garfield, Washington 99130
509-635-1217
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Beef Cut Sheet



Name: _____ **Phone:** _____ **Producer:** _____

Half Whole

WHOLE ANIMAL OPTION: Grind all the animal: Yes No

GENERAL

Steak thickness: 3/4" 1" 1 1/4" 1 1/2"

Average roast size: 2-3lbs 3-4lbs 5-6lbs

Steaks per package: 1 2 3

Stew Meat: Yes No

Ground beef packaging size: 1lb 1.5lb 2lb

Hamburger Patties (\$1.00/lb) Yes No If yes, amount desired # _____ Size 1/4lb 1/3lb

FRONT QUARTER

Ribeye: Bone-in or Boneless | (Pick up to 2): Prime Rib Steaks or Grind

If Boneless Ribeye, Back Ribs Yes or Grind

Shanks: Cut for Soup Bones or Grind

Brisket: (Pick up to 2 for whole beef): Cut in Half Whole or Grind

Arm: Roasts or Grind

Chuck (Pick up to 2): Roasts Steaks or Grind

Short Ribs: Flanken or English or Grind

HIND QUARTER

Flank Steak: or Grind

Skirt Steak: or Grind

Sirloin Tip (Pick up to 2): Roasts Steaks or Grind

Short Loin: T-Bone or NY Strip & Tenderloin or Grind

Petite Sirloin (Ball Tip): Roast or Steak or Grind

Tri Tip: Roast or Steak or Grind

Tenderloin: Roasts or Steaks or Grind

Top Round: (Pick up to 2): Roasts Steaks London Broil Cube Steaks or Grind

Top Sirloin: Steaks or Grind

Rump: Roasts or Grind

Special Instructions:

Dog Bones: No or Small Medium Large

Boxing Service (\$5/per box): No Yes

GM Use Only

Rail Wt. _____
 Half Whole FS

Rail Wt. _____
 Half Whole FS

Rail Wt. _____
 Half Whole FS

Rail Wt. _____
 Half Whole FS

Note: The options underlined above are standard Garfield Meats cuts and will be followed unless marked otherwise. If you have questions or would like help completing the sheet, please call us at 509-635-1217.