Garfield Meats 102 N. 3rd Street Garfield, Washington 99130 509-635-1217 garfieldmeats@gmail.com

1/4 Beef Cut Sheet



Name:	Phone:	Producer:
This is for a quarter of beef only.		
GENERAL		
Steak thickness: □ ¾" □	<u>1"</u> 🗆 1 ¼" 🗆 1½"	
Average roast size: 2-3lbs	<u>□ 3-4lbs</u> □ 5-6lbs	
Steaks per package: \Box 1 $\underline{\Box}$ 2	\square_3	
Stew Meat: ☐ Yes ☐ No		
Ground beef will be packaged	in 1 pound chubs.	
Hamburger Patties (\$1.00/lb)	\square Yes $\underline{\square}$ No If yes, amount	t desired # Size 🗆 1/4lb 🖂 1/3lb
FRONT QUARTER	neless □ Prime Rib <u>□ Steaks</u>	or Crind
If Boneless Ribeye, Back Ribs		GM Use Only
Shanks: ☐ Cut for Soup Bone		Rail Wt
Brisket: □ Yes or □ Grind	.o or <u>a orma</u>	□ FS
Arm: □ Roast or □ Grind		
Chuck: ☐ Roasts ☐ Steaks or	r □ Grind	Rail Wt
Short Ribs: □ Flanken or □	English or <u>□ Grind</u>	□ FS
HIND QUARTER		Rail Wt
Skirt Steak: □ Yes or □ Gr	<u>ind</u>	□ FS
Sirloin Tip: □ Roast □ Steak	s or \square Grind	
Short Loin: □ T-Bone or □	NY Strip & Tenderloin or □	□ Grind Rail Wt
Petite Sirloin (Ball Tip): ☐ Steaks or ☐ Grind		□ FS
Tri Tip: ☐ Steaks or ☐ Grir	ıd	
Tenderloin: □ Steaks or □	Grind	
Top Round: □ Roasts □ Steaks or □ Rump: □ Roasts or □ Grind	1	Dog Bones : □ No or □ Small □ Medium □ Larg
Special Instructions:]	Boxing Service ($5/per box$): $\square No \square Yes$