

Farm Name: _____

Own Label: Y / N

Mays Meats Beef Cutting Order

Harvest date: _____

Process Date: _____

Deliver Date: _____

Tagged in: _____

Name _____ Whole/Half

Phone # _____ Tag # _____

Cut of Beef	What size?	Other
Chuck- Boneless/Bone-In		
Shoulder		
Brisket	Whole / Half	
Short Ribs		
Stew	TOTAL POUNDS?	LB packs
	How thick?	
Ribeye- Boneless/Bone-In	To a pack	
T-Bone (OR filet and strip on a half)	To a pack	
Filet	To a pack	
Strip	To a pack	
Sirloin		
▼ ROAST OR CUBE STEAK ▼		
Sirloin Tip		
Top Round(London Broil)		
Bottom Round		
Eye of Round		
Rump		
Ground Beef	1# 2# 5#	
Patties \$1.50 extra per lb		

Flat Iron	
Flap	
Flank	
Skirt	

Hanger		Bones	<input checked="" type="checkbox"/>
Tail		BOXED(RANDOM)	
Heart		MARROW	
Kidneys		Soup Bones/ Shank 2"	
Liver		Neck Bones	
Tongue			

If you want Stir fry,
You must choose
where to cut it from.

*If not stated, roast will be cut 3# and steaks ¾". If not marked, it will be understood you do not want that cut and it will be put into ground beef. If an animal is 30 months or older, T-bones & Bone-in Ribeye's will not be available due to USDA regulations. Bones in small bags additional fee of \$5. Anything frozen and sliced \$10 per piece (e.g. Philly and Minute Steaks). Beef hangs for 7-10 days unless requested less time. 828-632-2034 EX 302 estarnes@maysmeat.net