

C&L Locker Co.

BEEF

208-882-3396 - CL.Locker@gmail.com

carcass weight: _____

First and Last Name:

Phone number:

WHOLE or HALF beef ? (instructions not taken on ¼ beef)

Producer name:

Animal identification:

Underlined options below are standard C&L cutting instructions and will be used
unless you specify otherwise.

Steak thickness: ¾" 1" 1¼" 1½"

Steaks per package: 2 3

Average roast size: 2-3# 3-4# 4-6#

Ground beef package size: 1# 1½# 2#

Patties (\$1.00/#, min. 10#):

T-Bone/Short Loin: T-bone NY strip steaks

Top Sirloin Steaks: yes no

Sirloin Tip: roast and steaks all roasts all steaks burger

Rump Roast: yes no

Round Steaks or Roasts: ½ round ½ swiss all round steaks all swiss all roasts
burger cubed steaks stew

Flank Steak (only on whole or half): yes no

Tenderloin: fillet steaks roast

Rib Steaks and Roast (steaks or roasts on ¼ beef): steaks and roast all steaks all roasts

Shoulder Roasts: yes no

Chuck: steaks and roasts all steaks all roasts burger

Brisket (only on whole or half): yes no

Short ribs: standard Flanken burger

Cubed steaks: yes no

Stew meat (1-1½# per package): yes no

Soup bones: yes no

Dog bones: yes no

Comments:

Count, Initial, Date

baskets of cuts:

baskets of burger:

boxes + location: