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## Custom Processing – Beef Cutting Instruction

Please print this Form and fill in your cutting preferences and fax or email back to us:  
 Fax: 403-845-7418 - [info@rockymeats.com](mailto:info@rockymeats.com)

Name:

Date brought in:

Phone Number:

Kill number Beef:

Please Circle one:

### Hind Quarter:

T-Bone:	Standard Steak (Bone-in) or		New York Steak & Tenderloin (Boneless)
Sirloin Butt:	Steak ( Standard )	Roast	1/2 and 1/2
Sirloin Tip:	Roast ( Standard )		
Inside Round:	Roast	Jerky	Steak
Outside Round:	Roast	Jerky	Steak
Eye of Round:	Roast	Jerky	Steak
Roast Size:	3-4 lb ( Standard )	6 lbs	3 lbs ( min )
(calculate 3/4 lb per person)			
Steaks Thickness	3/4 inch ( Standard )		1 inch
Steaks/Package	2                      3                      4		

### Front Quarter:

Cross Rib:	Roast		Ground	
Chuck:	Steak	Roast	1/2 and 1/2	Ground
Prime Rib:	Steak	Roast	1/2 and 1/2	Ground
Short Ribs	Yes	No ( Ground )		
Ground:	1 lb                      1.5 lb	2 lb	Fresh Sausage	Smoked Sausage
			Breakfast Sausage	Smokies
			Dinner Sausage	Cheese Smokies
				G-Ring