

# CUTTING INSTRUCTIONS FOR BEEF

Crane's Meat Processing  
 11657 E Englewood Rd  
 Ashland, MO 65010  
 573-657-2501

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

**Cuts of Meat**

**Thickness**

**Packing**

**Steaks**

T-Bone  
 Sirloin  
 Rib

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Round Steaks

\_\_\_\_\_

\_\_\_\_\_ Tenderize/Not

**Roasts**

**Pounds**

Chuck  
 Arm  
 Pikes Peak  
 Rump

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Crockpot Size/Roaster Size  
 Crockpot Size/Roaster Size  
 Crockpot Size/Roaster Size  
 Crockpot Size/Roaster Size

Brisket

\_\_\_\_\_

Yes/No

Soup Bones

\_\_\_\_\_

Yes/No

Ground Beef

\_\_\_\_\_

1# / 1 1/2# / 2#

Flank Steak

\_\_\_\_\_

Yes/No

Short Ribs

\_\_\_\_\_

Yes/No

Stew Meat

\_\_\_\_\_

Yes/No

Heart/Tongue/Liver

Yes/No

Special Notes:

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_