

**NICHOLS MEAT PROCESSING 518-355-6944**

**BEEF CUTTING INSTRUCTIONS**

CUSTOMER NAME: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

Whole or Half Beef

Steak Thickness: \_\_\_\_\_ inches      Roast Weight: \_\_\_\_\_ lbs.

**Circle Choice:**

**CHUCK:**              Roast      or      Steak

**SHOULDER:**        Roast      or      London Broil

**RIB:**                Roast      or      Steak

**SHORT RIBS:**      YES      NO      (If no more

**STEW MEAT:**      YES      NO      ground beef)

**SOUP BONES:**    YES      NO

**LOIN:** Bone in      Sirloin      Porterhouse      T-Bone

(All animals over 30 months of age must have boneless steak)

**BONELESS:**        Sirloin      Tenderloin      Strip Steak

**SIRLOIN TIP:**      Roast      or      Steak

**TOP ROUND:**      Roast      or      Steak

**EYE ROUND:**      Roast      or      Steak

**BOTTOM ROUND:** Roast      or      Steak