

BEEF CUTTING LIST

Name			
Phone		Gluten free? Y / N	
No. of Steaks Per Pack		Sausages Per Pack	6 / 9 / 12
Steak Thickness	Standard	Thin	Thick Cut

Cutting list is due in on day of slaughter. Hand to slaughter man or text clear photo to 0274961508.	
I declare that I have owned this animal for 28 days or more. Sign here	

(CIRCLE YES OR NO)

RUMP	YES / NO	PICANHA (RUMP CAP ROAST) YES / NO	
TOMAHAWK	YES	NO	
or			OR ONE SIDE OF EACH
SCOTCH FILLET	YES	NO	
T-BONE	YES	NO	
or			ON ONE SIDE OF EACH
PORTERHOUSE	YES	NO	OR ONE SIDE OF EACH
EYE FILLET	YES	NO	

(CIRCLE ONE PER LINE)

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RIBS	SHORT RIBS	SPARE RIBS	MINCE	SAUSAGE	
SKIRT & FLANK STEAK	YES	NO			
KNUCKLE / THICK FLANK	SCHNITZEL	MINCE			
TOPSIDE	ROAST	SCHNITZEL	MINCE	STEAK	
BLADE	STEAK	BOLAR ROAST	MINCE		
CROSS CUT BLADE	STEAK	SAUSAGE	MINCE		
SHIN	ON BONE	GRAVY BEEF	MINCE		
СНИСК	MINCE	GRAVY BEEF			
BRISKET	SLABS	SAUSAGE	WHOLE POINT END		
SILVERSIDE	MINCE	CORNED			

SMALL GOODS*

(CIRCLE YES OR NO)

SAUSAGES**	YES		or	NO
BURGER PATTIES	5KG BOX	# BOXES	or	NO
SALAMI (min 6 sticks)	YES (# OF STICKS)		or	NO
SAUSAGE MEAT	YES (# OF 500G TUBES)		or	NO