



Livingston, Montana

Email: info@mattsbutchershopndeli.com

DATE: _____

Customer Name _____

Phone: _____

Email: _____

BEEF CUTTING INSTRUCTIONS

WHOLE HALF QUARTER (1/2 of a 1/2) WEIGHT: _____

Kill Charge _____ Skinning _____ Mileage _____

Circle Desired Cuts

Steak Thickness: $\frac{3}{4}$ " 1" 1 $\frac{1}{4}$ " 1 $\frac{1}{2}$ " Steaks Per Package 2 3 4

Roast Size: 2-3 lbs 3-4lbs 4-5lbs

Prime Cuts: **T-Bone** (You will get Butt portion of Tenderloin Automatically)

Rib Steak

Top Sirloin Steak (1 $\frac{1}{2}$ Suggested thickness)

Sirloin Tip Steak

Rounds: Top Round Steak (1 $\frac{1}{2}$ " Suggested thickness) Cubed Steak Rump Roast

Chuck: Boneless or Bone- In Roast, Steak

Oven Roasts: **Cross Rib/Arm** **Sirloin Tip/Knuckle**

Other desired cuts: **Short Ribs** **Tri Tip** **Brisket** Other Optional Steaks: **Flank** **Skirt**

Stew Meat: No, 5, 10

Ground Beef: 1lb 1.5lb 2lb 5.lb **Grind %:** 80/20, 85/15, 90/10

1/3 Lb. Patties (15 Lb. increments, \$.75 LB extra): No, 15, 30, other _____

Soup Bones **Dog Bones**

Offal: Liver Heart Tongue Oxtail



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Email: info@mattsbutchershopndeli.com

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Pork Cutting Instructions

Whole or Half Weight _____

Kill Charge _____ Skinning _____ Mileage _____

***Circle Desired Cuts**

Hams: Smoked : Whole, Split in 1/2 (with 3 Ham Steaks), all Ham Steak

Fresh: Whole, Split in 1/2, Cutlets (Cubed?)

Hock: Smoked, Fresh, Sausage

Bacon: Smoked, Fresh, Sliced: Regular, Thick, Thin

Loin: All Chops, Chops and Loin Roast (with Baby Back Ribs)

Thickness: ½" ¾" 1" 1 ½" 2" Number per package: 2, 3, 4, 5, 6

Spare Ribs: (Automatically get them)

Shoulder: (May Choose up to 2 cuts) Roasts (Approx. Size 2lb, 3lb, 4lb),

Country Style Ribs, Steaks

Sausage: (Whole hogs may choose up to 2 kinds on Whole, 1 kind on 1/2)

Mild Breakfast, Sage Breakfast, Italian, Spicy (Please indicate), Ground Pork

Comments:

MATT'S



222-5160
BUTCHER SHOP & DELI

Livingston, Montana

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DATE: _____

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Lamb / Goat Cut Instructions

Kill Charge _____ Skinning _____ Milage _____

***Circle Desired Cuts**

Legs: Bone-In Whole, Bone-In Split, De-Boned and Rolled,

Butterflied Whole, Butterflied Split, Leg Steaks

Loin: Chops, Roast

Thickness: $\frac{1}{2}$ " $\frac{3}{4}$ " 1" $1\frac{1}{4}$ " $1\frac{1}{2}$ "

Number Per Package: 2 3 4 5 6

Rack: Chops, Roast

Shoulder: Whole Bone-In, De-Boned and Rolled, Steaks

Shanks: Yes No

Riblets: Yes No

Trim: Ground Lamb, Stew, $\frac{1}{2}$ & $\frac{1}{2}$

Comments: