



Colorado's Best Beef Company
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BEEF CUTTING INSTRUCTIONS

Name: _____ Phone: _____
 Tag #: _____ Weight: _____ Address: _____

Standard Cut: Roasts are 3-4 lbs. Steaks are cut 1" thick and packaged 2 to a package. If you want different sizes, enter your preferences below.

Roast Weight _____ lbs Steak Thickness _____ inches Steaks per Package _____

Round Tip: Steak____ or Roast____ or Grind____
 Top Round: Steak____ or Roast____ or Grind____ Tenderize____
 Bottom Round: Cube Steak____ or Roast____ or Grind____
 Rump: Roast____ or Grind____
 Pikes Peak: Roast____ or Grind____
 Sirloin: Steak____ or Roast____ or Grind____
 Tri-Tip: Steak____ or Roast____ or Grind____
 Bavatte: Steak____ or Grind____
 Skirt Steak: Outside____ Inside____ or Grind____
 Loin: T-Bone____ **OR** New York Strips & Filets____ or Grind____
 Flank: Steak____ or Grind____
 Brisket: Whole____ or Cut in Half____ or Grind____
 Rib: Rib Steak____ or Bone-In Roast____ **OR** Ribeye Steak____ or Ribeye Roast____
 Short Ribs: Yes____ or No____
 Soup Bones: Yes____ or No____
 Chuck: Bone-In Roast____ or Bone-In Steak____ **OR** Boneless Roast____ or Boneless Steak____
 Flatiron Steak: Steak____ (When choosing this you automatically get boneless chuck roasts)
 Arm: Roast____ or Grind____
 Pot: Roast____ or Grind____
 Stew Meat: 1 lb____ 1.5 lb____ 2 lb____
 Grind: 1 lb____ 1.5 lb____ 2 lb____ (We typically make our grind 90/10, please specify in special instructions if you would like it different)
 Patties: Total lbs____ 1/4 lb____ 1/3 lb____ 1/2 lb____ Patties per package____
 No Organ Meat____ Liver____ Heart____ Tongue____ Dog Bones____

Special Instructions: _____

