**QUARTER CIRCLE H ANGUS, LLC
 AZ ALL NATURAL BEEF**

**P O BOX 492
TAYLOR, AZ 85939**

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 ***BEEF CUTTING CARD***

 Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

STEAKS:

Rib & T-Bone:

\_\_\_\_\_\_Thick   (Recommend - 3/4" min 1-1/4" max.) – You can also have the T-bones boned out to make Tenderloins or Filet Mignon (the small side) and New York steaks, (the large side).

        ea/ Pkg  (Recommend -2ea / pkg.)

Sirloin:

            Thick   (Recommend - 1" min 2" max.)

        ea/ Pkg   (Recommend -1ea / pkg.)

Round:  If you want both round steaks and Cube steaks please tell us how many of each, like ½ and ½ or 10# of Cubed.                Thick   (Recommend – 1/2" min 1" max.)

            ea/ Pkg   (Recommend -1ea / pkg.)

Tenderize  Y          N         \_    If you want your rounds tenderized 1/2” thick is as thick as they can cut it Additional

Cubed  Y          N                     ea/ Pkg  (Recommend 2ea/pkg.) These will be 6oz 4”x4” squares

 ROASTS:

Roast consist of Sirloin Tip, Rump, Arm (Similar to a 7 bone) and Chuck. You can also request a Standing Rib Roast (Prime Rib) but this will take away from the number of Rib Steaks.

          Lbs/Roast (Recommend - 3 lbs. to 5 lbs.)

Standing Rib Roast Y     N      This option takes away from the number of Rib Steaks you will get.

SHORT RIBS: Y         N            STEW MEAT: Y        N            SOUP BONES: Y          N\_ \_\_\_

Regular Style \_\_\_\_\_\_\_                             lbs /pkg.

Korean Style   \_\_\_\_\_\_\_

GROUND BEEF:           lbs/pkg  (If you could order in 1 or 2 lb packages that would be best.)

BRISKET: Y  \_\_\_\_\_  N \_\_\_\_       LIVER    Y          N \_\_\_

Whole\_\_\_\_\_ Split\_\_\_\_    HEART   Y          N \_\_\_\_\_

TONGUE Y          N

ANY OTHER SPECIAL INSTRUCTIONS: