

QUARTER CIRCLE H ANGUS LLC
AZ ALL NATURAL BEEF
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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 1/2 and 1/2 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, Rolled, 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 _____

_____ lbs /pkg.
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: