



# Beef Cutting Instructions

## Spring Creek Meats LLC



Ault, Colorado 80610

Phone: (970) 341-2333

Email: springcreekmeatsllc@gmail.com

Website: springcreekmeatsllc.com

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

Phone: \_\_\_\_\_

Address: \_\_\_\_\_

Producer: Spring Creek Meats LLC

Street Address

Weight: \_\_\_\_\_ Ear Tag #: \_\_\_\_\_

City

State

Zip

Please Circle order size: 1/4 1/2 1

Standard Cutting: Roasts are **3-4 pounds** each. Steaks are cut **1" thick** and packaged **2** to a package.

If you are okay with standard cuts please X here \_\_\_\_\_ If you want different sizes, enter your preferences below:

**ROAST WEIGHT WANTED \_\_\_\_\_ LBS \* STEAK THICKNESS \_\_\_\_\_ INCHES \* STEAKS PER PACKAGE \_\_\_\_\_**

**EVERY CUT MUST HAVE A SELECTION**

**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:** Roast \_\_\_\_\_ OR Grind \_\_\_\_\_  
**Bavette:** Steak \_\_\_\_\_ OR Grind \_\_\_\_\_  
**Skirt Steak:** Outside \_\_\_\_\_ OR Inside \_\_\_\_\_ OR Grind \_\_\_\_\_  
**Loin:** T-Bone \_\_\_\_\_ OR New York Strips & Filets \_\_\_\_\_ OR Grind \_\_\_\_\_  
**Flank:** Steak \_\_\_\_\_ OR Grind \_\_\_\_\_ Tenderize? \_\_\_\_\_  
**\*\*Brisket:** Whole \_\_\_\_\_ OR Cut in Half \_\_\_\_\_ OR Grind \_\_\_\_\_

**\*\* Unless you are getting at least a half beef, the brisket has to be cut in half \*\***

**Rib:** Bone-In 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:** Yes \_\_\_\_\_ OR No \_\_\_\_\_

**\*\* If you would like Flatiron Steaks, you must choose Boneless Chuck Roast \*\***

**Arm:** Roast \_\_\_\_\_ OR Grind \_\_\_\_\_  
**Pot:** Roast \_\_\_\_\_ OR Grind \_\_\_\_\_  
**Stew Meat:** 1 pound \_\_\_\_\_ 1.5 pounds \_\_\_\_\_ 2 pounds \_\_\_\_\_ OR Grind \_\_\_\_\_

**\*\* Our ground beef is 90/10 standard, if you would like differently, please specify here \*\***

**Ground Beef:** 1 pound \_\_\_\_\_ 1.5 pounds \_\_\_\_\_ 2 pounds \_\_\_\_\_  
**Patties:** 1/4 pound \_\_\_\_\_ 1/3 pound \_\_\_\_\_ 1/2 pound \_\_\_\_\_  
 Patties per package: \_\_\_\_\_ Total Pounds of Patties: \_\_\_\_\_ No Patties \_\_\_\_\_

**Organ Meat:** None \_\_\_\_\_ Liver \_\_\_\_\_ Heart \_\_\_\_\_ Tongue \_\_\_\_\_  
 Dog Bones \_\_\_\_\_ Circle Dog Bone Size: S M L

**\*\* The Smallest the Dog Bones can be cut is 4" \*\***

Special Instructions: \_\_\_\_\_

**\*\*\* Spring Creek Meats pays all standard processing fees. If you request any special cutting instructions, you are responsible for those fees. The list of these special cutting instructions as fees are below.\*\*\***

~Single Packaged Steaks \$10.00 per quarter

~Patties are \$0.75 per pound

~ Boxes are \$2.50 (trays are free)

All of our processing is handled by Double J Meat Packing  
726 Main St, Pierce, CO 80650

This is where you will pick up your beef when it is ready. Other than pick-up all communication and payment will be handled by Spring Creek Meats. If you have any questions or concerns, please contact us anytime at (970) 341-2333.