

www.sgfbeef.com **Sweet Grass Farm Cut List 360-468-4450**

Processor: IGFC phone# 360-766-4273: Email: igfc@clearwire.com			
Carcass ID #	Lot#	Hanging Weight	
Producer: Scott Meyers / Sweet Grass Farm		Phone#	360-468-4450
Customer Name:		Phone#	
Address:			
	Whole	Half	Quarter
This is our recommended cut list.			
Steak Thickness 1"	Qty per pkg. 1	Roast Size: 3-4#	Ground Beef: 1lb. per pkg.
Please Circle your Choices from the options listed below.			
Recommended Hind Quarter Cuts (You get an even mix of both Hind & Front quarter)			
New York & Tenderloin			
Tenderloin & Top Sirloin Steak, trimmed & portioned, 7oz.			
Top Round, Steak		Or Roast	
Bottom Round Roast & Eye			
Sirloin Tip Roast & Eye			
Tri-Tip, Cut for Kabobs			
Flank Steak			
Cross Cut Shank			
Recommended Front Quarter Cuts			
Prime Rib Steak			
Chuck Boneless Roast (2-3 pound roasts)		Or Bone in Roast	
Cross Rib Roast, cut for stew & ground		Or all Ground, or as a Roast	
Arm Roast, cut for stew & ground		Or all Ground, or as a Roast	
Ribs, Oriental Style, 1-pound packages			
Brisket: ¼ per quarter.			
Skirt Steak			
Cross Cut Shank			
Trim	½ Stew & ½ Ground	All ground	
Circle your choice	Soup Bones: Yes or No	Liver: Yes or No	Heart: Yes or No
Ox Tail: Yes or No	Marrow Bones: Yes or No	Tongue: Yes or No	

Notes: