



# USDA CUT SHEET

Date \_\_\_\_\_ Customer Name \_\_\_\_\_ Cell / Text Number \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

## COW

Live Weight \_\_\_\_\_ Whole Cow ☐ Half Cow ☐

1/4 Cow (Cut Instructions must be the same for all 4 quarters) ☐

## STEAKS

**CUT** 1 lb./1 per Pk. is an additional \$0.25. 1.5 lb./2 per Pk. **Per Pack**

Hanger Steak: YES ☐ NO ☐ 1 ☐ 2 ☐

Teres Major Steak: WHOLE ☐ HALF ☐ 1 ☐ 2 ☐

Denver Steak: WHOLE ☐ HALF ☐ 1" ☐ 1.25" ☐ 1.5" ☐ 1 ☐ 2 ☐

Flat Iron Steak: WHOLE ☐ HALF ☐ 8-10 oz ☐ 10-12 oz ☐ 12-14 oz ☐ 14-16 oz ☐ 1 ☐ 2 ☐

Chuck Eye Steak: WHOLE ☐ HALF ☐ 1" ☐ 1.25" ☐ 1.5" ☐ 1 ☐ 2 ☐

Ribeye Steak: Bone In ☐ OR Bone Out ☐ 1" ☐ 1.25" ☐ 1.5" ☐ 10-12 oz ☐ 14-16 oz ☐ 1 ☐ 2 ☐

T-Bone/Porter House: ☐ OR N.Y Strip: ☐ 1" ☐ 1.25" ☐ 1.5" ☐ 10-12 oz ☐ 14-16 oz ☐ 1 ☐ 2 ☐

Filet: 1.5" ☐ 2" ☐ 8-10 oz ☐ 10-12 oz ☐ 12-14 oz ☐ 14-16 oz ☐ 1 ☐ 2 ☐

Sirloin ☐ OR Baseball Sirloin: ☐ 1" ☐ 1.25" ☐ 1.5" ☐ 10-12 oz ☐ 14-16 oz ☐ 1 ☐ 2 ☐

Inner Skirt Steak: WHOLE ☐ HALF ☐

Outside Skirt Steak: WHOLE ☐ HALF ☐

Flank Steak: WHOLE ☐ HALF ☐

Cube Steak: 1 lb. pk. ☐ 1.5 lb. pk. ☐ 2lb. pk. ☐

## ROASTS

Select Your Roasts

Brisket Whole ☐ Half ☐

Chuck Roast 2lb. ☐ 3 lb. ☐ 4 lb. ☐ 5 lb. ☐

Shoulder Roast 2lb. ☐ 3 lb. ☐ 4 lb. ☐ 5 lb. ☐

Tri-Tip Roast YES ☐ NO ☐

Sirloin Tip Roast 2lb. ☐ 3 lb. ☐ 4 lb. ☐ 5 lb. ☐

Pichana Roast YES ☐ NO ☐

London Broil 2lb. ☐ 3 lb. ☐ 4 lb. ☐ 5 lb. ☐

Eye of Round Whole ☐ Half ☐

Rump Roast 2lb. ☐ 3 lb. ☐ 4 lb. ☐ 5 lb. ☐

ALL PRODUCT IS VACUUMED SEALED

**NOTICE:** Cutting Instructions required within 24 Hours.

Product must be picked up within 6 days of ready date.

After 6 days, a \$10 a day freezer fee will be added to your bill.

(850) 997-5622

[www.johnstonsmeatmarket.com](http://www.johnstonsmeatmarket.com)

1480 W. Washington St., Monticello FL, 32344

Email: [nevan@johnstonsmeatmarket.com](mailto:nevan@johnstonsmeatmarket.com)

## RIBS & BONES

**SHORT RIBS:** 2" ☐ Whole Dino Rib ☐ Korean Style Short Ribs ☐

**SELECT PACKAGING:** 1 per pk. ☐ 2 per pk. ☐ 3. per pk. ☐

**BACK RIBS:** WHOLE ☐ HALF ☐

**SOUP BONES:** 3" ☐ 4" ☐ 5" ☐ Canoe Cut ☐

**SELECT PACKAGING:** 2 per pk. ☐ 3 per pk. ☐

**KNUCKLE BONES:** 1.5 lb. Pk ☐ 2 lb. Pk ☐ 3 lb. Pk ☐

## DICED MEATS

**SIRLOIN TIPS:** 1 lb. Add .25¢ per Pack ☐ 1.5 lb. ☐ 2 lb. ☐

**BEEF STEW:** 1 lb. Add .25¢ per Pack ☐ 1.5 lb. ☐ 2 lb. ☐

## GROUND BEEF & SAUSAGE

**GROUND BEEF:** 1 lb. Add .25¢ per Pack ☐ 1.5 lb. ☐ 2 lb. ☐

**FRESH MLID LINK:** ☐

**PICK QTY:** 25 lb. ☐ 50 lb. ☐ **PICK PACKAGING:** ☐ 2 per pk. \$0.25 EXTRA ☐ 4 per pk.

**SMOKED MILD LINK:** ☐

**PICK QTY:** 25 lb. ☐ 50 lb. ☐ **PICK PACKAGING:** ☐ 2 per pk. \$0.25 EXTRA ☐ 4 per pk.

## ORGANS & FAT

**Fat** 5 lb. ☐ 10 lb. ☐ Bulk ☐

**Suet** 5 lb. ☐ 10 lb. ☐ Bulk ☐

**Liver** 1 lb. pk. ☐ 1.5 lb. pk. ☐ 2 lb. pk. ☐

**Heart** WHOLE ☐ HALF ☐

**Tongue** YES ☐

**Ox Tail** 1 lb. pk. ☐ 1.5 lb. pk. ☐

**Kidney** YES ☐

## CUSTOMER NOTES