



# BLACK BUTTE BEEF

ALL NATURAL **ZBS** PREMIUM BEEF

**Allen Beard**  
(406)366-0252  
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Lewistown, MT 59457

## CUT SHEET ORDER FORM

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

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

Tag # : \_\_\_\_\_

Hang Weight : \_\_\_\_\_

Kill Date : \_\_\_\_\_

Whole : \_\_\_\_\_ Half : \_\_\_\_\_

<b>Steak Thickness</b>		
3/4", 1", 1 1/4", or 1 1/2"		
<b>Chuck Section :</b>		
Roasts or		
Steak or		
Burger		
<b>Brisket</b>		
Whole or		
Half or		
Burger		

<b>Arm :</b>		
Roast or		
Burger		
<b>Rib Section:</b>		
Ribeye or		
Bone in Ribsteak or		
Prime Rib		

Short Ribs or		
Grind		

<b>Loin Section</b>		
T- Bone or		
New York		
Filet Mignon		
Sirloin Steaks		

<b>Tri Tip Y/N</b>		
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<b>Sirloin Tip</b>		
Roasts or		
Burger		
<b>Special Requests:</b>		

<b>Roast Size:</b> 3-4 lbs or 5-6 lbs	
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<b>Round Section</b>		
<b>Top Round</b>		
Steaks or Cubed		
Roasts or Burger		
<b>Eye of Round</b>		
Cubed Stks or		
Burger		
<b>Bottom Round</b>		
Cubed Stks or		
Rump Roast or		
Burger or		
<b>Flank Steaks Y/N</b>		
<b>Skirt Steaks Y/ N</b>		
<b>Stew Meat Y/N</b>		
8 lbs per 1/2		
16 lbs whole		
<b>Soup Bones Y/N</b>		
<b>80/20 Ground Beef</b>		
1LB or 2 Lb		
<b>OFFAL</b>		
Tongue Y/N		
Heart Y/N		
Liver Y/N		
Oxtail Y/N		
Dog Bone Y/N		

### NOTE:

We need your cut sheet returned one week from your drop off date to assure that they are cut per these instructions. If we don't receive your cutting instruction in time we will cut your beef according to our standard cut sheet.