

# Glen's Packing Company

## Beef Cutting Instructions

Phone 361-798-2601 Fax 361-798-1201

Email: [glenspacking@att.net](mailto:glenspacking@att.net)

Name:

Address:

City/State/Zip Code:

Phone number:

Paper wrapped

Vacuum packed

### Forequarter

Chuck Steak  Yes  No

Chuck Roast  Yes  No

Shoulder Round Steak  Yes  No  Tenderized

Shoulder Round Roast  Yes  No

Bone in Ribeye  Yes  No

Boneless Ribeye  Yes  No

Ribs- long  Yes  No

Ribs- short  Yes  No

Rib Stew  Yes  No

Brisket  Yes  No

Fajitas  Yes  No  Tenderized

### Hindquarter

Round Steak  Yes  No  Tenderized

Loin Tip Roast  Yes  No

Cutlets  Yes  No

Sirloin (bone-in)  Yes  No

Boneless Sirloin  Yes  No

T-Bone  Yes  No

NY Strips  Yes  No

Tenderloin  Yes  No

Rump Roast  Yes  No

Pikes Peak Roast  Yes  No

Flank Steak  Yes  No  Tenderized

### Forequarter/Hindquarter

Hamburger  Yes  No

Chili meat  Yes  No

Stew meat  Yes  No

Soup bone  Yes  No

Offals  Yes  No  Liver  Heart  Tail  Tongue

Thickness	
Size/lbs	# of roasts?

Thickness	
Size/lbs	# of roasts?

Thickness	
Thickness	
lbs. per package	Amount of pkgs

Thickness	
Size/lbs	# of roasts?

Amount per package

Thickness	
Thickness	

Amount per package

Thickness	
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Thickness	
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Any cuts checked as **No** will be put into hamburger meat, stew meat, and/or chili meat. Tenderized cuts must be boneless and ½" or less.