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**BEEF & BISON CUTTING INSTRUCTIONS**

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

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

**Standard Cut:** Roasts are **3-4 lbs.** Steaks are cut **1"** thick and packaged **2** to a package. Please check \_\_\_\_\_

If you want different sizes, enter your preferences below.

Please circle order size: 1  $\frac{3}{4}$   $\frac{1}{2}$   $\frac{1}{4}$

Roast Weight \_\_\_\_\_ lbs      Steak Thickness \_\_\_\_\_ inches      Steaks per Package \_\_\_\_\_

- 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\_\_\_\_
- Bavatte:      Steak\_\_\_\_ or      Grind\_\_\_\_
- Skirt Steak:      Outside\_\_\_\_      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\_\_\_\_
- 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\_\_\_\_ (When choosing this you automatically get boneless chuck roasts)
- Arm:      Roast\_\_\_\_ or      Grind\_\_\_\_
- Pot:      Roast\_\_\_\_ or      Grind\_\_\_\_
- Stew Meat:      1 lb\_\_\_\_      1.5 lb\_\_\_\_      2 lb\_\_\_\_      Grind\_\_\_\_
- Ground Beef:      1 lb\_\_\_\_      1.5 lb\_\_\_\_      2 lb\_\_\_\_ (Our grind is typically 90/10, please specify if you would like it different)
- Patties:      Total lbs\_\_\_\_      1/4 lb\_\_\_\_      1/3 lb\_\_\_\_      1/2 lb\_\_\_\_      Patties per package\_\_\_\_      No\_\_\_\_
- No Organ Meat      Liver\_\_\_\_      Heart\_\_\_\_      Tongue\_\_\_\_      Dog Bones\_\_\_\_

Special\_Instructions: \_\_\_\_\_

**Please note that when purchasing a split side or quarter your instructions must be the same in order to divide equally.**