



CUTTING EDGE MEAT COMPANY

180 Industrial Park Road
Leakesville, MS 39451

601-394-2390
ddearman.cemco@gmail.com

Live Weight: _____
Hang Weight: _____
Ear tag#: _____

BY LAW - you must provide your First/Last name and a physical address. *PO BOXES are not valid*

Name/Client: _____ Farm Name: _____ Date: _____
Address: _____ Phone: _____

***Invoices sent via text unless otherwise requested**

Hang time is approximately 14 days - \$10/day additional hang time

CHUCK	Chuck Roast	or	Chuck Steak	BONE: IN OR OUT	_____ lb pack/ per pack	_____ Cut Width
	Shoulder Roast	or	Shoulder Steak	BONE: IN OR OUT	_____ lb pack/ per pack	_____ Cut Width

RIB	Ribeye Steak	BONE: IN or OUT	_____ # per pack	_____ Cut Width
	Short Ribs	YES OR NO	#	
	Back Ribs	YES OR NO		

BRISKET	Whole	or	Half
	Tri-Tip	Whole	or Half
LOIN	Top Sirloin Steak	_____ # per pack	_____ Cut Width
	Filet Mignon	_____ # per pack	_____ Cut Width
	New York Strip	_____ # per pack	_____ Cut Width
	OR		
	Filet Mignon	_____ # per pack	_____ Cut Width
	Porterhouse	_____ # per pack	_____ Cut Width
	T - Bone	_____ # per pack	_____ Cut Width

OTHER	
Skirt Steak	Whole or Half
Flank Steak	Whole or Half
Stew Meat	_____ lb/Pack
Ground Meat	_____ lb/Pack
ADDITIONAL FEES for Ground & Stew Ground Meat - \$20/half for 1lb packs (2lb Standard) Stew Meat - 10lbs included \$20 for +10lbs Any cuts not selected will be ground.	

ROUND	Top Round	_____ CUBED*	_____ Steaks	OR	_____ LB ROASTS	_____ Per pack
	Eye Round	_____ CUBED*	_____ Steaks	OR	_____ LB ROASTS	_____ Per pack
	Bottom Round	_____ CUBED*	_____ Steaks	OR	_____ LB ROASTS	_____ Per pack
	Sirlion Tip	_____ CUBED*	_____ Steaks	OR	_____ LB ROASTS	_____ Per pack

*\$20/half Tenderizing (cubed)

Organs - Additional Fees	
<input type="checkbox"/> Heart	<input type="checkbox"/> Tongue
<input type="checkbox"/> Kidney	<input type="checkbox"/> Liver
<input type="checkbox"/> Testicles	<input type="checkbox"/> Oxtail
<input type="checkbox"/> NO ORGANS Requested	

Special Instructions/Requests: _____

- \$0.86/lb on custom exempt hanging weight - additional charges may apply
- \$1.12/lb on USDA Inspected hanging weight - additional charges may apply
- Standard cuts are listed on the cut sheet. Specialty cuts, excessive processing, or quartering will result in additional charges.

*****BEEF WILL PROCESS USING A HOUSE CUT SHEET IF THIS FORM IS NOT SUBMITTED WITHIN 5 DAYS AFTER SLAUGHTER.*****

NOTE: All Beef over 30 months will receive bone out cuts (ribeyes, chucks, etc)

