

REDMOND SMOKEHOUSE - 1-541-548-5575
Cutting Instructions for Order #58241

CLIENT: NO NAME,	OWNER:	
ADDRESS:		
CITY:	STATE:	ZIP:
H-PHONE: (541) 548-5575	W-PHONE:	

WHOLE BEEF ORDER Hanging Weight: 0 Cut/Wrap Date: Hanging Days: PACKAGE Number of People: Steaks Per Package: Steaks Thickness: SPECIAL INSTRUCTIONS	BEEF PRIMALS										
	<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="width:50%; vertical-align: top;"> CHUCK lbs: Brisket: Roast: Steak: Arm: X Rib: </td> <td style="width:50%; vertical-align: top;"> ROUND Whole Stk: Rump Roast: Top: Tend. Bottom: </td> </tr> <tr> <td style="vertical-align: top;"> RIB Roast: Steak: </td> <td style="vertical-align: top;"> TRIM Hambrgr(lbs): Stew: Short Ribs: Flanken: Soup Bones: Flank Stk: </td> </tr> <tr> <td style="vertical-align: top;"> SIRLOIN TIP Roast: Per: </td> <td style="vertical-align: top;"> OFFAL Heart: Liver: Tongue: Oxtail: </td> </tr> <tr> <td style="vertical-align: top;"> LOIN <div style="text-align: right;">T-Bones:</div> </td> <td style="vertical-align: top;"> Dog Bones: </td> </tr> <tr> <td style="vertical-align: top;"> TOP SIRLOIN Per: Tenderloin: Tri - Tip: </td> <td></td> </tr> </table>	CHUCK lbs: Brisket: Roast: Steak: Arm: X Rib:	ROUND Whole Stk: Rump Roast: Top: Tend. Bottom:	RIB Roast: Steak:	TRIM Hambrgr(lbs): Stew: Short Ribs: Flanken: Soup Bones: Flank Stk:	SIRLOIN TIP Roast: Per:	OFFAL Heart: Liver: Tongue: Oxtail:	LOIN <div style="text-align: right;">T-Bones:</div>	Dog Bones:	TOP SIRLOIN Per: Tenderloin: Tri - Tip:	
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