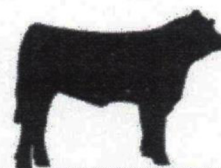


# LIGHT HILL

## • MEATS •



### Customer Cut Form - BEEF

Please send completed forms to [Tammy@lighthillmeats.com](mailto:Tammy@lighthillmeats.com)

Arrival Date:	Cut:	Tag#	¼	½	Whole
Owner:	Live Wt.:		Hang Wt.:		
Phone#	Customer:				
Species/Desc.:	Phone#				
Please circle how you would prefer to be contacted? Telephone – Email – Text		Email:			

## Option 1

Standard cuts with Bone-In steaks.  
2 Steaks per pack

2 lb. Ground beef Chub bags  
Roasts: 2-3 lbs. each  
Chuck  
Shoulder  
Sirloin Tip  
Rump  
Bone-In Steaks: 1 inch thick  
T-Bone  
Porterhouse  
Rib Steak  
Sirloin  
Brisket: Cut in half  
Cubed Steaks: 4 per pack  
Approx.: 8 to 10 packs  
Stew Meat: 1 lb. packs  
Approx.: 5 packs total  
Skirt and Flank Steaks

I Select this Option

☐

## Option 2

Standard cuts with Boneless Steaks  
2 Steaks per pack

2 lb. Ground beef Chub bags  
Roasts: 2-3 lbs. each  
Chuck  
Shoulder  
Sirloin Tip  
Rump  
Boneless Steaks: 1 inch thick  
New York Strip  
Filet  
Ribeye  
Sirloin  
Brisket: Cut in half  
Cubed Steaks: 4 per pack  
Approx.: 8 to 10 packs  
Stew Meat: 1 lb. packs  
Approx.: 5 packs total  
Skirt and Flank Steaks  
Back Ribs

I Select this Option

☐

Light Hill Meats Custom Processing - 3851 Cornersville Rd. Lynnville, TN 38472 - 931-527-3198

\*\*Due to our high processing volume, any additional requested cuts outside of the options listed are not guaranteed to accompany the order.