

Carcass ID#:
Producer Name:
Customer Email:

Customer Name:
Customer Phone#:
Customer Address:

Place a check mark in front of the desired cuts; any cuts left blank will go into the ground beef.

- Stew Meat (Whole 20#, Half 10#)
- Skirt Steak
- Short Ribs
- Soup Bones
- Marrow Bones
- Brisket *Whole or Half*
- Tri tip Roast
- Flank Steak

WHOLE BEEF     HALF BEEF

Choose one of the following:

<input type="checkbox"/> pound Rib Roast (max 7 rib) <b>OR</b> <input type="checkbox"/> inch Boneless Rib Eye Steaks <b>OR</b> <input type="checkbox"/> inch Bone-in Rib Steaks
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STANDARD WRAP

Ground beef, boneless steaks, and roasts less than 2 pounds will be complimentary vacuum packaged. All other cuts will be double paper wrapped.

VACUUM PACKAGING

Instead of double paper wrap on bone-in chops and roasts over 2 pounds

- Arm Roast
- Chuck Roast

Circle preferred weight of packages:

<b>Ground Beef and Stew</b> <b>1 pound packages</b>
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<input type="checkbox"/> inch bone-in T-Bone Steaks <b>OR</b> <input type="checkbox"/> inch New York & <input type="checkbox"/> inch Filet Steaks
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inch Top Sirloin Steaks

Choose one of the following:

<input type="checkbox"/> Sirloin Tip Roast <b>OR</b> <input type="checkbox"/> inch Sirloin Tip Steak
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- Rump Roast
- inch Top round Steak

3/4 inch Tenderized Round Steak

For Office Use Only:	
Boxes of Cuts	Date/Initials
Boxes of Grind	Date/Initials
Extra Boxes	Date/Initials
Date Complete/Invoiced	Initials
Date Customer Notification	Initials
Live Weight	Hot Carcass Weight

Once you have been notified that your order is ready, you will have 14 days to pick up. Thank You

Varieties:	Tongue _____	Liver _____	Heart _____	Kidney _____
	Sweetbreads _____	Oxtail _____		