

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)
OR
<input type="checkbox"/> inch Boneless Rib Eye Steaks
OR
<input type="checkbox"/> inch Bone-in Rib Steaks

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.

- Arm Roast
- Flat Iron Steak
- Del Monico Steaks
- Chuck Roast

VACUUM PACKAGING

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

Choose from the following:

<input type="checkbox"/> inch T-Bone Steaks OR
<input type="checkbox"/> inch New York & <input type="checkbox"/> inch Filet Steaks
<input type="checkbox"/> inch Top Sirloin Steaks Bone-In or Boneless

Circle preferred weight of packages:

Ground Beef and Stew 1 pound packages
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Choose one of the following:

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

3/4 inch Tenderized Round Steak

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