

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) <p style="text-align: center;">OR</p> <input type="checkbox"/> inch Boneless Rib Eye Steaks <p style="text-align: center;">OR</p> <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.

VACUUM PACKAGING (additional charge)

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

- Arm Roast 2-3#s or 3-4#s
- Flat Iron Steak
- Del Monico Steaks
- Chuck Roast 2-3#s or 3-4#s

Ground Beef and Stew packed in 1 pound packages

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

Choose one of the following:

<input type="checkbox"/> Sirloin Tip Roast OR <input type="checkbox"/> inch Sirloin Tip Steak <input type="checkbox"/> Rump Roast 2-3#s or 3-4#s <input type="checkbox"/> inch Top round Steak

Once you have been notified that your order is ready, you will have 7 business days to pick up before storage fees are assessed. Thank You

3/4 inch Tenderized Round Steak

Varieties:	Tongue _____	Liver _____	Heart _____	Kidney _____
	Sweetbreads _____	Oxtail _____		
				Hide yes/no