

Name: _____

WHOLE _____

Phone Number: _____

1/2 _____

Address: _____

1/4 _____

Front Quarter

Chuck Roast: _____ Weight: 2-3lb, 4-5lb, 6lb

Chuck Steak: _____ Thickness: 3/4", 1", 1 1/4", 1 1/2"

Shoulder/Arm Roast: _____

Stew Meat: _____ (lbs)

Number of Roasts Preferred: _____

Brisket

Whole: _____ Halved: _____ Grind: _____

Ribeye

Ribeye Steak: _____ Thickness: 3/4", 1", 1 1/4", 1 1/2"

Ribeye Roast: _____ Weight: 3-4 lb, 5-6lb, Whole

Grind: _____

Ribs

Short Ribs: _____ or Grind: _____

Short Loin (on 1/4's only, either T-Bone or Strips/Filets, not all 3)

T-Bone: _____ Thickness: 3/4", 1", 1 1/4", 1 1/2"

NY Strip: _____ Thickness: 3/4", 1", 1 1/4", 1 1/2"

Filet: _____ Thickness: 3/4", 1", 1 1/4", 1 1/2", 2"

Round

Rump Roast: _____

Pikes Peak Roast: _____

Top Round Steak: _____ Thickness: 3/4", 1", 1 1/2" or Tenderized Steak: _____ or Roast: _____

Bottom Round Steak: _____ Thickness: 3/4", 1", 1 1/2" or Tenderized Steak: _____ or Roast: _____

Eye of Round Steak: _____ Thickness: 3/4", 1", 1 1/2" or Tenderized Steak: _____ or Roast: _____

Sirloin

Top Sirloin Steak: _____ Thickness: 3/4", 1", 1 1/4", 1 1/2"

Sirloin Tip Steak: _____ Thickness: 3/4", 1", 1 1/4", 1 1/2"

Sirloin Roast: _____

Tri-Tip Steak: _____ Thickness: 3/4", 1", 1 1/4", 1 1/2" OR Tri Tip Roast: _____

Ground Beef

Burger Patties (10lb Minimum): _____ (lbs) 1/4 # _____ 1/3 # _____

1lb Packaged: _____ 2lb Packaged: _____ Extra Lean: _____

Extra

Heart _____ Tongue _____ Liver _____ Oxtail _____

*OFFICE USE ONLY:

* Slaughter Date: _____ *Hanging Weight: _____ *Computer Tag# _____

Storage Fees: \$ 5.00 per box/per week after customer notification of beef completion

1/4 Beef Fee: + \$0.10/lb

21 Day Hang Time: \$50