

Name: \_\_\_\_\_ WHOLE \_\_\_\_\_

Phone Number: \_\_\_\_\_ ½ \_\_\_\_\_

Address: \_\_\_\_\_ ¼ \_\_\_\_\_

MARK YOUR SELECTIONS BELOW BY PLACING AN "X" ON THE LINE PROVIDED

**Front Quarter**

Chuck Roast: \_\_\_\_\_ Weight: 2-3lb, 4-5lb, 6lb  
 Chuck Steak: \_\_\_\_\_ Thickness: ¾", 1", 1 ¼", 1 ½"  
 Shoulder/Arm Roast: \_\_\_\_\_  
 Stew Meat: \_\_\_\_\_ (lbs)

**Brisket**

Whole: \_\_\_\_\_ Halved: \_\_\_\_\_ Grind: \_\_\_\_\_

**Ribeye**

Ribeye Steak: \_\_\_\_\_ Thickness: ¾", 1", 1 ¼", 1 ½"  
 Ribeye Roast: \_\_\_\_\_ Weight: 3-4lb, 5-6lb, Whole  
 Grind: \_\_\_\_\_

**Ribs**

Short Ribs: \_\_\_\_\_ or Grind: \_\_\_\_\_

**Short Loin**

(on ¼s only: either T-Bone or Strips/Filets, not all 3)

T-Bone: \_\_\_\_\_ Thickness: ¾", 1", 1 ¼", 1 ½"  
 NY Strip: \_\_\_\_\_ Thickness: ¾", 1", 1 ¼", 1 ½"  
 Filet: \_\_\_\_\_ Thickness: ¾", 1", 1 ¼", 1 ½", 2"

**Round**

Rump Roast: \_\_\_\_\_  
 Pikes Peak Roast: \_\_\_\_\_  
 Top Round Steak: \_\_\_\_\_ Thickness: ¾", 1", 1 ½" or Tenderized Steak: \_\_\_\_\_ or Roast: \_\_\_\_\_  
 Bottom Round Steak: \_\_\_\_\_ Thickness: ¾", 1", 1 ½" or Tenderized Steak: \_\_\_\_\_ or Roast: \_\_\_\_\_  
 Eye of Round Steak: \_\_\_\_\_ Thickness: ¾", 1", 1 ½" or Tenderized Steak: \_\_\_\_\_ or Roast: \_\_\_\_\_

**Sirloin**

Top Sirloin Steak: \_\_\_\_\_ Thickness: ¾", 1", 1 ¼", 1 ½"  
 Sirloin Tip Steak: \_\_\_\_\_ Thickness: ¾", 1", 1 ¼", 1 ½"  
 Sirloin Roast: \_\_\_\_\_  
 Tri-Tip Steak: \_\_\_\_\_ Thickness: ¾", 1", 1 ¼", 1 ½" OR Tri Tip Roast: \_\_\_\_\_

**Ground Beef**

Burger Patties (not available on 1/4s): \_\_\_\_\_ (lbs) (\*10lb Minimum) 1/4 # \_\_\_\_\_ 1/3 # \_\_\_\_\_  
 1lb Packaged: \_\_\_\_\_ Other: \_\_\_\_\_ Extra Lean: \_\_\_\_\_

**Extra/Offal**

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.  
 Beef becomes property of Wiley Processing, LLC 45 days after customer notification unless prior arrangements have been made.  
 ¼ Beef Fee: + \$0.10/lb  
 21-Day Hang Time: \$50/Order  
 Completed cut sheets must be turned by the 10<sup>th</sup> day after slaughter date. After 10 days Wiley Processing will process using our "Standard Cut Instructions"