

WILEY PROCESSING, LLC-BEEF

Name: _____

Phone Number: _____

Address: _____

Whole _____ 1/2 _____ 1/4 _____

Packaged 1 per pack for steaks

Front Quarter

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

Chuck Steak: _____ Thickness: ¾", 1", 1 ½"

Arm Roast: _____

Stew Meat: _____ Total pounds preferred: _____

Number of Roasts: _____

Grind: _____

Brisket

Whole: _____ Half: _____ Halved: _____ Grind: _____

Ribeye

Ribeye Steak: _____ Thickness: ¾", 1", 1 ¼", 1 ½"

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

Grind: _____

Ribs

Short Ribs: _____ or Grind: _____

Hind Quarter

Short Loin Quarters only Either Or

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

Top Round Steak: _____ Thickness: ¾", 1", 1 ½" or Tenderized Steak: _____ or Roast: _____ 2-3lb

Bottom Round Steak: _____ Thickness: ¾", 1", 1 ½" Or Tenderized Steak: _____

Bottom Round Roast: _____ Weight: 2-3lb, 3-4lb

Eye of Round Roast: _____ or Steak _____ Thickness: ¾", 1", 1 ½", 2" or Tenderized: _____

Rump Roast: _____ Weight: 2-3 lb, 4-5lb,

Pikes Peak Roast: _____ Weight: 2-3 lb, 4-5lb

Number of Roasts Preferred: _____

Sirloin

Top Sirloin Steak: _____ Thickness: ¾", 1", 1 ¼", 1 ½"

Sirloin Tip Steak: _____ Thickness: ¾", 1", 1 ¼", 1 ½"

Sirloin Roast: _____ Weight: 2-3lbs

Tri-Tip Steak: _____ Thickness: ¾", 1", 1 ¼", 1 ½" Tri Tip Roast: _____ Weight: 2-3 lb , 4-5lb,

Ground Beef

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

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

Extras: Heart _____ Tongue _____ Liver _____ Oxtail _____

OFFICE USE ONLY:

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

Storage Fees - \$5.00 Per Bag/Per Week after customer notification of beef completion

¼ Beef Fee: +\$0.10/lb 21 Day Hang Time: \$50