

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: _____ 2lb Packaged: _____ 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

¼ Beef Fee: + \$0.10/lb

21-Day Hang Time: \$50

Completed cut sheets must be turned by the 10th day after slaughter date. After 10 days Wiley Processing will process using our "Standard Cut Instructions"