

NAME: _____ DATE: -----

FARM LABEL NAME: (IF USING YOUR OWN LABEL) _____

ADDRESS: _____

TEL# _____ CELL # _____ Email: _____

WE DO NOT PRINT THE WEIGHTS OF PACKAGES ON YOUR PACKAGES.

PAPER WRAPPED _____ or VACUUM PACKAGED _____

STEW MEAT: DO YOU WANT? _____ IF YES HOW MUCH? _____ and HOW MUCH IN PACKAGE? _____

ROAST: HOW HEAVY? _____

STEAKS: HOW THICK? _____ HOW MANY IN PACKAGE? _____

GROUND BEEF: HOW MUCH IN PACKAGE _____ IF PATTIES: HOW MUCH OF IT MADE INTO PATTIES? _____

WHAT SIZE PATTY DO YOU WANT? (4 OZ _____ (3/8" _____ or 3/4" _____) OR 6 OZ _____ OR 8 OZ _____

FRONT 1/4:

FRONT SHANK: CUT INTO SOUP BONES _____ OR GRIND _____ (If you say grind we grind meat. We do not grind the bones.)

SHOULDER: ROAST _____ OR LONDON BROIL STEAK _____

BRISKET: WHOLE _____ OR CUT _____ OR GRIND _____

SHORT RIBS: SAVE _____ OR GRIND _____ (If you say grind we grind meat. We do not grind the bones.)

CHUCK: ROAST _____ OR STEAK _____ OR BOTH _____ OR GRIND AND MAKE STEW _____

BONE-IN _____ OR BONELESS _____ FLAT IRON _____

RIB: 1/2 IN FRONT 1/4 AND 1/2 IN THE HIND 1/4

ROAST _____ OR STEAKS _____ OR BOTH _____

IF ROAST BONE-IN _____ OR BONELESS _____ STANDING RIB ROAST OR ROLLED RIB ROAST

IF STEAKS BONE IN _____ OR BONELESS _____ RIB EYE STEAK WITH/BONE OR BONELESS RIB EYE STEAK

HIND 1/4 (IF YOUR BEEF IS OVER 30 MONTHS OF AGE YOU CAN NOT GET T-BONE OR PORTERHOUSE STEAKS)

LOIN: T-BONE & PORTERHOUSE STEAKS _____ **OR** SIRLOIN & TENDERLOIN STEAKS _____

NY SIRLOIN STEAK WITH BONE _____ **OR** BONELESS NY SIRLOIN STEAK & TENDERLOIN _____

WOULD YOU LIKE LARGER BONELESS NY SIRLOINS CUT IN 1/2? YES _____ OR NO _____

HIND SHANK: CUT FOR SOUP BONES _____ OR GRIND _____ (If you say grind we grind meat. We do not grind the bones.)

BOTTOM ROUND: ROAST _____ OR STEW _____ OR GRIND _____

TOP ROUND: ROAST _____ OR STEAK _____ OR KABOBS _____

FACE RUMP: ROAST _____ OR LONDON BROIL STEAKS _____

EYE ROUND ROAST: WHOLE _____ OR CUT IN 1/2 _____

FLANK: YES _____ OR NO _____ SKIRTS: YES _____ OR NO _____

FLAP MEAT: CUT INTO STEAK TIPS: YES _____ OR NO _____ OR WHOLE YES _____ OR NO _____

OR GROUND: YES _____ OR NO _____ HANGING TENDER: YES _____ OR NO _____

MARROW BONES: YES _____ OR NO _____

HEART: YES _____ OR NO _____ LIVER: YES _____ OR NO _____

TONGUE: YES _____ OR NO _____ OX TAIL: YES _____ OR NO _____

ADDITIONAL INFORMATION: _____

TAG # _____
BEEF WHOLE _____
OR 1/2 OF BEEF _____
BAGS _____ or
BOXES _____
Boxes will be packed around 50 lbs

Picking up of processed meat: Monday thru Friday 8 am to 4 pm, Saturday 8 am to 12 pm (noon). NO PICKUP ON SUNDAYS. If you come after hours, you will be asked to come back.

- We are not responsible for smoked meats left in freezer 7 days of notification that it is ready.
- We will take ownership of any product left in our freezers for more than 6 months.
- Product left in our freezers more than 4 weeks will be charged a storage fee of \$25 dollars, then \$1 for every day following.