

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.