

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.**

**ALL MEAT WILL BE VACUUM SEALED, WE ARE NO LONGER PAPER WRAPPING.**

PRIMAL CUT BONE IN \_\_\_\_\_ OR BONELESS \_\_\_\_\_

TRIM: YES \_\_\_ OR NO \_\_\_ HOW MUCH IN A PACKAGE? \_\_\_\_\_ OR

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 \_\_\_\_\_

STEAKS: HOW THICK? \_\_\_\_\_ HOW MANY IN PACKAGE? \_\_\_\_\_

STEW MEAT: YES \_\_\_\_\_ OR NO \_\_\_\_\_ HOW MUCH? \_\_\_\_\_ HOW MUCH IN PACKAGE \_\_\_\_\_

**FRONT 1/4:**

FRONT SHANK: WHOLE BONE IN: YES \_\_\_ OR NO \_\_\_ OR CUT IN 2" YES \_\_\_ OR NO \_\_\_ OR TRIM \_\_\_\_\_

SHOULDER: SHOULDER CLOD: YES \_\_\_ OR NO \_\_\_ OR TRIM \_\_\_\_\_

BRISKET: WHOLE \_\_\_\_\_ OR TRIM \_\_\_\_\_

SHORT RIBS: WHOLE PLATE: YES \_\_\_ OR NO \_\_\_ OR CUT INTO SHORT RIBS: YES \_\_\_ OR NO \_\_\_ OR TRIM \_\_\_\_\_

CHUCK: WHOLE BONE-IN: YES \_\_\_ OR NO \_\_\_ WHOLE BONELESS: YES \_\_\_ OR NO \_\_\_ OR TRIM \_\_\_\_\_

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

WHOLE PRIMAL RIB BONE-IN: YES \_\_\_ OR NO \_\_\_ WHOLE PRIMAL RIB BONELESS: YES \_\_\_ OR NO \_\_\_

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

LOIN: WHOLE SHORT LOIN IF UNDER 30 MONTHS: YES \_\_\_ OR NO \_\_\_\_\_

**OR** WHOLE SIRLOIN STRIP & WHOLE TENDERLOIN: YES \_\_\_ OR NO \_\_\_\_\_

WHOLE TOP BUTT BONELESS: YES \_\_\_ OR NO \_\_\_\_\_

HIND SHANK: WHOLE BONE IN: YES \_\_\_ OR NO \_\_\_ OR CUT IN 2" YES \_\_\_ OR NO \_\_\_ OR TRIM: YES \_\_\_ OR NO \_\_\_\_\_

BOTTOM ROUND: BOTTOM ROUND FLAT: YES \_\_\_ OR NO \_\_\_ OR TRIM: YES \_\_\_ OR NO \_\_\_\_\_

TOP ROUND: WHOLE: YES \_\_\_ OR NO \_\_\_ OR TRIM \_\_\_\_\_

FACE RUMP: WHOLE: YES \_\_\_ OR NO \_\_\_ OR TRIM \_\_\_\_\_

EYE ROUND ROAST: WHOLE \_\_\_\_\_ OR TRIM \_\_\_\_\_

FLANK: YES \_\_\_ OR NO \_\_\_\_\_ SKIRTS: YES \_\_\_ OR NO \_\_\_\_\_

FLAP MEAT: WHOLE YES \_\_\_ OR NO \_\_\_\_\_, OR TRIM: YES \_\_\_ OR NO \_\_\_\_\_

HANGING TENDER: YES \_\_\_ OR NO \_\_\_ OR TRIM \_\_\_\_\_

MARROW BONES: YES \_\_\_ OR NO \_\_\_\_\_

HEART: YES \_\_\_ OR NO \_\_\_\_\_ LIVER: YES \_\_\_ OR NO \_\_\_\_\_

TONGUE: YES \_\_\_ OR NO \_\_\_\_\_ OX TAIL: YES \_\_\_ OR NO \_\_\_\_\_

ADDITIONAL INFORMATION: \_\_\_\_\_

**PRIMAL CUT**

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 \$50 dollars, then \$10 for every day following.