|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Contact Name:** | | **TAG#** | | **Kill Date:** |
| **Phone #:** | | **Beef**  **Whole or**  **Half** | | **Boxed: Yes  or No** |
| **Farm Name:** | | **Live Weight:** | | **Process Date** (WB)**:** |
| **Cut of Beef** | **What Size?** | | **Other Instructions:** | |
| Chuck Roast OR Chuck-eye Steak | 2-3 lb. size | |  | |
| Shoulder Roast | **2-3 lb size** | |  | |
| Neck/Soup Bone | Soup  Knuckle | | **4-5 bones per pack** | |
| Ribs | **Short ribs** | | **2 per pack** | |
| Outside Skirt |  | |  | |
| Inside Skirt |  | |  | |
| Flat Iron\* |  | |  | |
| Brisket (half or whole) | Whole | |  | |
|  | **Thickness OR weight (not both)?** | | **Other Instructions** | |
| Ribeye:  Boneless OR Bone-In | **1”** | | **2 per pack** | |
| T-Bone OR  Filet/NY Strip | **1” NY Strip / 1.5” Filet** | | **2 per pack** | |
| Sirloin steak | **1”** | | **1 per pack** | |
| Flank |  | |  | |
| Shank/Osso Bucco |  | |  | |
| **Roast OR Cube Steak** | | | **Other Instructions** | |
| Sirloin Tip Roast | **2-3 lb size** | |  | |
| Tri Tip Roast\* |  | |  | |
| Round (*Top, Bottom, Rump, Eye*) | **Top London Broil, Eye Round Roast** | | **Cube steak out of the rest 1 lb packs** | |
| **GROUND BEEF**  **~1-pound packs  ~5-pound packs  ~7.5 oz each PATTIES\* (50lb minimum)** | | | | |
| Stew (\* if >20lb) How many packs? **5 – 10 packs** Size/Weight **1 lb** | | | | |
| HANGAR STEAK Liver Oxtail Sliced Heart Kidney | | | | |