|  |  |  |
| --- | --- | --- |
| **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 | [x]  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: **[x]** Boneless OR **[ ]** Bone-In | **1”** | **2 per pack** |
| **[ ]** T-Bone OR **[x]**  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** **[x]  ~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 **[x]** Liver **[x]** Oxtail Sliced **[x]** Heart **[x]** Kidney **[x]**  |