|  |  |  |
| --- | --- | --- |
| Contact Name: | Beef:  Whole or  Half | Kill Date: |
| Phone #: | Weight: | Process Date: |
| Farm Name: | Wrap for: |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Cut of Beef: | What Size? | | Other Instructions: |
| Chuck Roast or  Chuck Eye Steak |  | |  |
| Shoulder |  | |  |
| Neck/Soup bone |  | |  |
| Ribs |  | |  |
| Brisket |  | |  |
| Stew | How many packs? | | Size |
|  | How Thick? | How many per pack: |  |
| Ribeye: Boneless or Bone-In |  |  |  |
| T-Bone or Filet/NY Strip |  |  |  |
| Sirloin |  |  |  |
|  |  | |  |
| **Roast and Cube Steak** | | | |
| Sirloin Tip |  | |  |
| Round (Top, Bottom, Rump, Eye) |  | |  |
| **Organs/Other** | | | |
| Ground size packs: | | |  |
| Liver |  | |  |
| Other |  | |  |