|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **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 |  | |  | |
| Shoulder Roast |  | |  | |
| Neck/Soup Bone | Soup  Knuckle | |  | |
| Ribs |  | |  | |
| Outside Skirt |  | |  | |
| Inside Skirt |  | |  | |
| Flat Iron\* |  | |  | |
| Brisket (half or whole) |  | |  | |
|  | **Thickness OR weight (not both)?** | | **Other Instructions** | |
| Ribeye:  Boneless OR Bone-In |  | |  | |
| T-Bone OR  Filet/NY Strip |  | |  | |
| Sirloin steak |  | |  | |
| Flank |  | |  | |
| Shank/Osso Bucco |  | |  | |
| **Roast OR Cube Steak** | | | **Other Instructions** | |
| Sirloin Tip Roast |  | |  | |
| Tri Tip Roast\* |  | |  | |
| Round (*Top, Bottom, Rump, Eye*) |  | |  | |
| **GROUND BEEF**  **~1-pound packs  ~5-pound packs  ~7.5 oz each PATTIES\* (50lb minimum)** | | | | |
| Stew (\* if >20lb) How many packs? Size/Weight | | | | |
| HANGAR STEAK Liver Oxtail Sliced Heart Kidney | | | | |