|  |  |  |
| --- | --- | --- |
| **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 **[ ]**  |