|  |  |
| --- | --- |
| **Forequarter** | **Hindquarter** |
| **Chuck:  G**rind All of Chuck  Roast:  Bone- In  Boneless \_\_\_\_\_\_\_lbs. per  Steaks:  Bone-In  Boneless \_\_\_\_\_\_\_ Thickness  If Boneless:  Flat Iron  Mock Tender -  Whole  Stew | **Flap:**  **Flank:  Sirloin Flap:  Skirt:**  Whole  Whole  Outside (bigger)  Fajita  Half  Inside (smaller)  Tips  Fajita  Tips |
| **Arm/Shoulder:**  Grind All of Arm  Roast:  Bone-In  Boneless \_\_\_\_\_\_\_ lbs. per  Steak: Boneless \_\_\_\_\_\_\_ thickness  Stew | **Short Loin:**  Filet/Strip OR  T-Bone/Porterhouse  Filet \_\_\_\_ Thickness or Weight \_\_\_\_\_\_\_Thickness  Strip:  Bone-In  Boneless  \_\_\_\_\_\_Thickness |
| **Brisket: Short Rib:**  Whole  Grind  Half  English (4in Single bone)  Grind  Traditional (2in 4 bone)  Flanken (1/2in 3-4 bone) | **Sirloin:**  Roast:  Whole or \_\_\_\_ lbs.  Steaks:  Bone-In  Boneless \_\_\_\_ Thickness  Stew  Tips  Tri-tip  Picanha \_\_\_\_\_\_\_\_\_\_\_ |
| **Rib:**  Roast:  Bone-In (Standing Rib)  Boneless \_\_\_ lbs.  Steak:  Bone-In  Boneless \_\_\_\_Thickness  Stew  Grind | **Round:**  Grind All of the Round  **Top Round: Bottom Round:**  Roast \_\_\_\_ lbs.  Roast \_\_\_\_\_lbs.  London Broil  Sliced \_\_\_\_\_thickness  Steaks \_\_\_\_Thickness  Stew  Stew  Tips  Tips  Cube Steak  Cube Steak  Grind  Grind |
| Select sausage in order of preference and pounds. Minimum on flavors is 25lbs. Loose Sausage is an additional .25/lb. Linked Sausage is an additional 1.00/lb. |
| **Sausage:** None (All Ground Beef)  **Flavor: Preferred Pounds: Linked:**  Chorizo **\_\_\_\_\_\_\_\_\_\_\_\_\_  Yes  No**  Italian \_\_\_\_\_\_\_\_\_\_\_\_\_\_  **Yes  No**  Hot Italian \_\_\_\_\_\_\_\_\_\_\_\_\_\_  **Yes  No**  Garlic Brat \_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Yes**  Hot Brat \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Yes** | **Eye of Round: Sirloin Tip:**  Roast – Whole Roast \_\_\_\_\_\_ lbs.  Sliced \_\_\_\_\_thick Steak \_\_\_\_\_ Thick  Stew  Stew  Tips Tips  Cube Steak  Grind  Grind |
| **Ground Beef:  1 lb.  2 lb.  5 lb.  Other \_\_\_\_lbs.**  **Patties:  4oz.  6oz.  8oz \_\_\_\_\_lbs. (25 min/each)**  **Steaks: \_\_\_\_\_ Per Pack**  **Stew: \_\_\_\_\_\_lbs. per pack/ Total Packs \_\_\_\_\_**  **Tips: \_\_\_\_\_lbs. per pack/Total Packs \_\_\_\_\_**  **Cube Steak: \_\_\_\_\_lbs. per pack/ Total Packs\_\_\_\_**  **Fajita: \_\_\_\_\_lbs. per pack/ Total Packs \_\_\_\_\_** | **Notes:** |
| **Bones:** Marrow (3in) Knuckle Neck  **Organs:** Heart Liver (1lb./sliced) Kidney Oxtail |