|  |  |
| --- | --- |
| **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/PorterhouseFilet \_\_\_\_ Thickness or Weight \_\_\_\_\_\_\_ThicknessStrip: [ ]  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 |