

CUSTOMER NAME:		
PHONE:		
PRODUCER:		
DROP OFF DATE:		
ANIMAL ID:		
UNDER 30 MONTHS?	YES	NO

LIVE WEIGHT _____ HANGING WEIGHT _____ SLAUGHTER DATE _____ CUT DATE _____

PLEASE CIRC	LE 1 OPTIOI	N FOR EAC	<u>CH</u>				
ARM:	ROAST	GROUND					
CHUCK:	BONE IN ROAS	T STEA	AK G	GROUND			
BRISKET:	WHOLE H	IALF	GROUND	1			
RIB LOIN:	BONE IN-RIBE	YE STEAKS	**BONE	LESS-RIBEYE STE	AKS	GROUND	
RIBS:	RIBS GF	ROUND					
SHORT LOIN: B	ONE IN-T-BONE	STEAKS *	** BONELESS-	STRIP STEAKS	**BONELESS	-FILET MIGNONS	
**DEBONING \$15 E	EXTRA CHARGE						
SIRLOIN:	BONE IN-SIRLO	DIN STEAKS	**BON	ELESS-SIRLOIN S	TEAKS G	ROUND	
TOP SIRLOIN:	ROAST	CUBE STEA	K (TENDERIZE	D \$1/LB)	GROL	JND	
RUMP:	ROAST G	GROUND					
ROUND:	ROAST GI	ROUND					
FLANK:	FLANK STEAK	SKII	RT STEAK	GROUND			
STEW MEAT:	LBS	1LB PACKA	AGE 2L	.B PACKAGE			
GROUND BEEF:	1LB PACKAGE	2LB PA	CKAGE	5LB PACKAGE			
BEEF PATTIES:LBS (\$1 PER LB 20LB MINIMUM)							
HEART: YES N	O TONGUE:	YES NO	LIVER: YE	S NO			
STEAK THICKNESS: 3/4" 1" 1 1/2" STEAKS PER PACK: 2 4 6							
ROAST SIZE: 3-4LB	S 5-6LB	s _					
OFFICE USE ONLY]	<u>SPECIAL I</u>	NSTRUCTION:	5/ ADDITIO	NAL NOTES	
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