NAME_____ PHONE_____
ADDRESS_____BEEF FROM_____
WEIGHT_____ ID _____ SPLITTING WITH_____

1 BEEF ½ BEEF ½ OF ½ BEEF 3/4 BEEF OTHER_____

*CUTTING INSTRUCTIONS
ROASTS 2-2 ½ 3-3 ½ 3 ½-4 4-5 GRIND Arms
Chucks

STEAKS ½" 3/4" 1" 1 1/4" FILETS&NY STRIPS
NOTES_____

RIBEYES OR RIBSTEAKS

SIRLOIN TIP ROAST STEAKS **NOTES**_____

ROUND REG TENDER SWISS MIN. STKS BURGER GR ROUND

RUMP ROLLED BONE-IN GRIND

SHORT RIBS NOTE_____
SOUP BONES 1 2 3 4 5
STEW #PKGS_____ 1LB 1 1/2LBS 2LBS

HAMBURGER 1LB 1 1/2LBS 2LBS NOTES_____

1/2 HAMB 1/2 PATTIES 1/3 HAMB 2/3 PATTIES 1/4 HAMB 3/4 PATTIES
2/3 HAMB 1/3 PATTIES 3/4 HAMB 1/4 PATTIES NOTES_____

PATTIES THIN THICK 3IN 4IN 5IN 6IN

LIVER HEART TONGUE
SPECIAL INSTRUCTIONS_____

#TB____ FL____ NY____ RE____ C____ P____

FRONT QUARTER- RIBEYES, ROASTS, SOUP BONES, BURGER
HIND QUARTER- ROUNDS, T-BONES, SIRLOINS, BURGER, TIP

CART_____
BOXES_____