

SLAUGHTER DATE \_\_\_\_\_

NAME \_\_\_\_\_ PHONE \_\_\_\_\_

ADDRESS \_\_\_\_\_ BEEF FROM \_\_\_\_\_

WHOLE BEEF      ½ BEEF      ½ OF ½ BEEF      ¾ BEEF      ALL BURGER

CUTTING INSTRUCTIONS

ROAST – ARMS, CHUCKS, RUMPS (NETTED & ROLLED OR BONE-IN) SIRLOIN TIP  
ROAST SIZES: 2 LBS TO 5 LBS

STEAKS – T-BONES OR NEW YORK STRIPS & FILETS  
(NEW YORK & FILETS ARE T-BONES BONED OUT)  
RIBEYES, SIRLOINS, SIRLOIN TIP

HOW THICK      ½      ¾      1      1 ¼  
HOW MANY PER PKG      1 – 6

ROUND STEAKS – REGULAR (BONE-IN), TENDERIZED, MINUTE STEAKS, OR BURGER

SHORT RIBS      YES OR NO  
SOUP BONES      YES OR NO      HOW MANY \_\_\_\_\_  
STEW MEAT      YES OR NO      HOW MANY PKGS AND WHAT SIZE? \_\_\_\_\_

HAMBURGER      1 LB      1 ½ LB      2 LBS  
PATTIES      YES OR NO

WHAT PORTION OF HAMBURGER TO PATTIES \_\_\_\_\_

THIN = ¼ LB PATTY  
THICK = 1/3 LB PATTY

HOW MANY PATTIES IN PKG      3-8 \_\_\_\_\_

LIVER      HEART      TONGUE      OXTAIL