**CONTACT**

NAME: ­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

PHONE #: ­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**ANIMAL**

APPROXIMATE AGE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

DROP OFF DATE: ­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_



WHOLE HALF QUARTER

**SCHEDULED BUTCHER DATE:**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**ARM**  ROAST  **OR** STEAKS **OR** GRIND

**ROAST WEIGHT** 2-3 LB 3-4 LB 4-5 LB

**STEAK THICKNESS** ¾” 1” 1 ½”

**STEAKS PER PACKAGE** 2 3 4 5

**CHUCK** ROAST **OR** STEAKS **OR** GRIND

**ROAST WEIGHT** 2-3 LB 3-4 LB 4-5 LB

**STEAK THICKNESS** ¾” 1” 1 ½”

**STEAKS PER PACKAGE** 2 3 4 5

**RUMP ROAST** YES NO

**IF NO:** GRIND CHICKEN FRIED STEAK

**ROAST WEIGHT** 2-3 LB 3-4 LB 4-5LB

**RIB EYE STEAKS** BONE-IN BONELESS

**THICKNESS** ½” ¾” 1” 1 ¼” 1 ½” 2”

**PER PACKAGE** 2 3 4 5

**STEAKS** T-BONE  **OR** NEW YORK STRIP/FILET **THICKNESS** ½” ¾” 1” 1 ¼” 1 ½” 2”

**PER PACKAGE**  2 3 4 5

**ROUND STEAKS**  YES NO **TENDERIZED**? YES NO

**BRISKET** WHOLE OR HALVED

**SIRLOIN STEAKS** BONE-IN BONELESS

**THICKNESS** ½” ¾” 1” 1 ¼” 1 ½” 2”

**SIRLOIN TIP** CHICKEN FRIED STEAK GRIND

**IF THERE IS ANYTHING THAT YOU ARE WANTING THAT IS NOT ON THIS CUT FORM, PLEASE WRITE IT HERE.**

**PER PACKAGE** 2 3 4 5 ­

**SKIRT STEAKS** YES NO

**FLANK STEAKS** YES NO

**GROUND WEIGHT** 1 LB 1.5LB 2 LB

**PATTIES (0.75/LB)** 1/3# 1/2#

**HOW MANY PER PKG?** 2 4 6

**HOW MANY PKGS TOTAL? ­\_\_\_\_\_\_\_\_\_\_\_\_**

**STEW MEAT** YES NO

**HOW MANY TOTAL LBS \_\_\_\_\_\_\_\_\_\_**

**WEIGHT PER PKG** 1LB 2LB

**ORGANS** HEART LIVER TONGUE OXTAIL

**MISCELLANEOUS**

SHORT RIBS SOUP BONES DOG BONE CHEEK MEAT

SWEETBREAD HANGING TENDER CALF FRIES