Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**FEES:**

Skinning: $75.00

Processing: $1 per lb dressed weight

\* Processing fee includes vacuum packaging, unless steaks are individually wrapped. In this case, there is a $10.00 fee.\*

Phone #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

E-mail: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

City & State: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**BEEF CUTTING INSTRUCTIONS**

**Steaks** (check all that apply)**:**

€ Chuck Steak € T-Bone Steak € Sirloin Steak € Bottom Round Steak

€ Ribeye Steak € Top Round Steak € Eye of Round Steak € Mock Tender Steak

€ Shoulder Steak € Sirloin Tip Steak € NY Strip Steak € Upper Blade Steak

**Steak Thickness** (circle one): ½ “ ¾ ” 1 ” 1 ¼ “ 1 ½ “

**Roasts** (check all that apply)**:**

€ Sirloin Tip € Rump € Chuck € Eye of Round

€ Top Round € Bottom Round € London Broil € Shoulder

**Other** (check all that apply)**:**

€ Neck Bones € Ground Beef € Short Ribs

€ Stew Meat € Soup Bones € Cubed Steak

**Notes

**\*Other cuts available upon request\***