*Weight: \_\_\_\_\_\_\_\_ RAISER: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

*Beef Cut Sheet Raiser#: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Ear tag #\_\_\_\_*

*Kill Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Kill Fee: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Disposal Fee :\_\_\_\_\_\_\_\_\_\_\_\_\_*

*Customer Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

*Home#\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell #:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ EMAIL :\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

*WHOLE HALF QUARTER*

FRONT QUARTER:

\*SHOULDER: ARM ROAST/ CROSS RIB ROAST/ CROSS RIB STEAK/ GRIND /

\*BRISKET: WHOLE/ HALF/ STEW/ GRIND / \* ONLY ON BRISKET PER SIDE WE CUT IN ½ ½ FOR EACH SIDE

\*SHANK: CROSS CUT SOUP BONES/ WHOLE/ GRIND

\*SHORTRIBS: Yes / No /

\*CHUCK: ROASTS/ STEAKS/ CARNE ASADA/ GRIND

\*RIB SECTION: BONE IN RIB STEAKS/ BONELESS STEAKS/ PRIME RIB ROAST \_\_\_\_\_\_\_\_\_\_ / GRIND

\*NECK: SOUP BONES / GRIND

HIND QUARTER:

\*KNUCKLE: SIRLOIN TIP ROAST/ SIRLOIN TIP STEAK/ GRIND

\*TRI TIP: ROAST / STEAKS/ GRIND \*\***only 1 tri tip per side we cut into steaks and divide per quarter**

\*TOP SIRLOIN: ROAST/ STEAKS/ GRIND

\*SHORLOIN: T BONES & PORTERS OR NEW YORKS & FILLETS

\*TENDERLOIN: ROAST / STEAKS/ GRIND

\*TOP ROUND: LONDON BROIL/ ROUND STEAKS- TENDERIZE Y OR N / GRIND

\*BOTTOM ROUND: RUMP ROAST/ STEAKS TENDERIZE Y OR N/ GRIND

\* FLANK YES OR NO \* ONLY ONE PER SIDE SO 1 QUARTER GETS FLANK ONE QUARTER GETS SKIRT

\*SHANK: CROSS CUT/ GRIND

\*STEW MEAT: YES OR NO #\_\_\_\_\_\_\_\_\_\_\_\_\_ \*ONE POUND PACKAGES SPLIT EVENLY

\*DOG BONES: YES OR NO \*\*EACH GET A BAG

STEAK THICKNESS:\_\_\_1”\_\_\_\_# OF STEAKS PER PACKAGE: \_\_\_2\_\_ROAST SIZE:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

BURGER SIZE PACKAGES: 1 LB 1 ½ LB 2 LB \*\* split even # OF CRATES\_\_\_\_\_\_\_\_