Name:	☐ Whole	Whole Half Hot Weight:	
Phone:	Hot Weigh		
Hang Time:	Kill Date: Tag		
\$5/day over 7 days			
Have Cus	stom Label Retail Ready Packaging (\$0.15/LB) # of Box		
STEAKS	If "NO", will be used for Hamburger, Chili and/or Stew Meat  Thickness How many / Page	ckage	
Ribeye	Yes No Boneless	J. Carlotte	
T-Bone	Yes No		
New York Strip	Yes No Boneless		
Tenderloin	Yes No		
Sirloin	Yes No Boneless		
Round Steak	Yes No OR Cutlets	Tenderized	
ROASTS	If "NO", will be used for Hamburger, Chili and/or Stew Meat Size	Thickness	
Chuck Roast	☐ Yes ☐ No ☐ Ibs/each, OR Steaks ☐ Yes ☐ N		
Shoulder Roast	☐ Yes ☐ No ☐ Ibs/each, ☐ OR Steaks ☐ Yes ☐ N		
Rump Roast	☐ Yes ☐ No ☐ Ibs/each	Tenderized	
Pikes Peak Roast	☐ Yes ☐ No ☐ Ibs/each		
Brisket	Yes No Ibs/each		
Short Ribs	Yes No OR Bone in Stew Meat Yes No		
Flank	Yes No Tenderized Yes No		
Skirt/Fajita	Yes No		
TRIM			
Chili Meat	lbs. / Package How many Package	es	
Boneless Stew Meat	. 5		
Hamburger	lbs. / Package		
OTHER			
Liver Heart	☐ Tongue ☐ Oxtail ☐ Neck/Soup Bones ☐ Shank Bones/☐ Save all Bones (\$0 carcass weight)	J.08/lb of	
(Must know these at	— USSO BUCO Carcass Weight)	Save Hide (\$25)	
Special Instructions:		_ Jave Flide (+==,	
Special Instructions.			