WILLIE J	OE'S PRO T: 979-5	<b>CESSING</b> - 61-8272 E:	- BEEF P			SHEET
Name:					☐ Whole	Half
Phone:					Hot Weight:	
Hang Time:		Kill Date:			Tag #	
\$5/day over 7 days					# of Baskets	
Weights on Packages (\$0.15/lb) Inventory (\$45)					# of Boxes	
If "NO", will be used for Hamburger, Chili and/or Stew Meat						
Ribeye	☐ Yes ☐ No	Boneless	Thickne	ess Ho	w many / Packa	ige
T-Bone	Yes No	Doneless				
New York Strip	Yes No	Boneless				
Tenderloin	☐ Yes ☐ No	bonciess				
Sirloin	Yes No	Boneless				
Round Steak	Yes No	OR Cutlets				Tenderized
ROASTS	If "NO", will b	e used for Ham	burger, Chili	and/or Stew	Meat	
	, <u>.</u>	Size	_			Thickness
Chuck Roast	Yes No		lbs/each,	OR Steaks	Yes No	
Shoulder Roast	Yes No		lbs/each,	OR Steaks	Yes No	
Rump Roast	Yes No		lbs/each			Tenderized
Pikes Peak Roast	Yes No		lbs/each			
Brisket	Yes No		lbs/each			
Short Ribs	Yes No	OR Bone in S	Stew Meat	Yes N	0	
Flank	Yes No	Tenderized	Yes No	)		
Skirt/Fajita	Yes No					
TRIM						
Chili Meat		lbs. / Package		How m	nany Packages	
Boneless Stew Meat		lbs. / Package		How m	nany Packages	
Hamburger		lbs. / Package			-	
OTHER						
Liver Heart	☐ Tongue ☐ C	oxtail Neck/Sou			ave all Bones (\$0.08 arcass weight)	3/lb of
(Must know these at	DROP OFF)	Cheek Meat	Sweetbrea		<i>,</i> –	Save Hide (\$25)
Special Instructions:						CUTTER:
						PACKER:
· ·	MINIMUM S	ROCESSING (B 325 PROCESSI	NG (Not inclu	uding Butche	r Fee)	
Processing must be picked up within 14 days of completion to avoid storage charges						