

Pierceton Foods Inc. Beef Cut Instructions

Name: _____ Farmer: _____ Phone: _____ Date of Drop Off: _____

☐ Whole Beef ☐ Half Beef ☐ Quarter Beef - processed as split halves ☐ All Ground - NO steak/roast/etc. - 5lb bulk

*** If this form is not completed and returned prior to processing, we reserve the right to make ALL decisions***

<div style="border: 1px solid black; padding: 2px; text-align: center; font-weight: bold; color: red;">FRONT QUARTER</div>	<p>Steak thickness & Num./pkg _____</p> <p><input type="checkbox"/> Rib Steak (bone-in) _____/pkg</p> <p>OR</p> <p><input type="checkbox"/> Ribeye Steak (boneless) _____/pkg</p> <p>&/OR</p> <p><input type="checkbox"/> Rib Roast (Prime Rib) _____ lbs/pkg _____ Num. of Pkgs</p> <p><input type="checkbox"/> Chuck Roast _____ lbs/pkg _____ Num. of Roasts</p> <p><input type="checkbox"/> Arm Roast _____ lbs/pkg _____ Num. of Roasts</p> <p><input type="checkbox"/> Short Ribs _____ lbs/pkg _____ Num. of Pkgs</p> <p><input type="checkbox"/> Brisket <input type="checkbox"/> Whole <input type="checkbox"/> Halved - only option for 1/4 Beef</p>	<div style="border: 1px solid black; padding: 2px; text-align: center; font-weight: bold; color: red;">STEW MEAT</div> <p><input type="checkbox"/> No <input type="checkbox"/> Yes _____/Pkg</p> <p>_____ Num. of Pkgs</p>
<div style="border: 1px solid black; padding: 2px; text-align: center; font-weight: bold; color: red;">HIND QUARTER</div>	<p>Steak thickness & Num./pkg _____</p> <p><input type="checkbox"/> T-Bone/Porterhouse _____/pkg</p> <p>OR</p> <p><input type="checkbox"/> New York Strip Steak _____/pkg (& Tenderloin Filet)</p> <p><input type="checkbox"/> Sirloin Steak _____/pkg</p> <p><input type="checkbox"/> Round Steak _____/pkg</p> <p><input type="checkbox"/> Cubed/Tenderized _____/pkg</p> <p><input type="checkbox"/> Round Roast _____ lbs/pkg _____ Num. of Roasts</p> <p><input type="checkbox"/> Rump Roast _____ lbs/pkg _____ Num. of Roasts</p>	<div style="border: 1px solid black; padding: 2px; text-align: center; font-weight: bold; color: red;">FLANK STEAK</div> <p><input type="checkbox"/> No <input type="checkbox"/> Yes</p> <div style="border: 1px solid black; padding: 2px; text-align: center; font-weight: bold; color: red;">SOUP BONES</div> <p><input type="checkbox"/> No <input type="checkbox"/> Yes</p> <p>_____ Num. of Pkgs</p>
<div style="border: 1px solid black; padding: 2px; text-align: center; font-weight: bold; color: red;">GROUND BEEF</div> <p>Total lbs. of patties _____ Lbs. *Minimum 20 lbs</p> <p>OR</p> <p>Ratio of Bulk : Patties (ie.- 50:50) _____ : _____</p> <p style="text-align: right;">Bulk : Patties</p> <p>Bulk: _____/pkg</p> <p>Patties _____/pkg</p> <p><small>**Patties are 5.3oz - 3 patties/lb (10lbs = 30 patties)**</small></p>		

<div style="border: 1px solid black; padding: 2px; text-align: center; font-weight: bold; color: red;">MISC.</div>	<p>*Mark to keep* **These will NOT be added to your ground beef.**</p> <p><input type="checkbox"/> Liver <input type="checkbox"/> Heart <input type="checkbox"/> Tongue <input type="checkbox"/> Ox Tail</p>
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Any cuts not selected will be added to Ground Beef

PRICING: Slaughter: \$120.00 Whole / \$65.00 Half / \$35.00 Quarter

Basic Processing: \$1.05/Lb Hanging Weight

EXTRAS: Patties: \$0.50/Lb