Pierceton Foods Inc. Beef Cut Instructions

Name:	Farmer:	Phone:	Ι	Date of Drop Off:		
Whole Beef Half B	eef Quarter Beef - processed as	split halves	All Ground - N	IO steak/roast/etc 5lb l	oulk	
*** If this form is not completed and returned prior to processing, we reserve the right to make ALL decisions***						
FRONT QUARTER	Steak thickness & Num./p	kg STEW M	ИЕАТ			
Rib Steak (bone-in) 5/8 3/4 1/pkg			□No □Yes 1Lb 2Lb/Pkg			
	ss) 5/8 3/4 1/	pkg		_Num. of Pkgs		
	lbs/pkgNum. of Pl	kgs				
Chuck Roast	lbs/pkg Num. of Ro	pasts FLANK	STEAK	SOUP BONES		
Arm Roastl	bs/pkgNum. of Ro	oasts No	Yes	□No □Yes		
Short Ribsl	bs/pkgNum. of Pl			Num. of P	kas	
Brisket Whole	Halved - only option for 1/4 Be	eef		Nulli. Of P	kgs	
HIND QUARTER	Steak thickness & Num./p	kg GROUN	D BEEF			
T-Bone/Porterhous	se 5/8 3/4 1/	pkg Total lb	os. of patties _	Lbs. *Minimum 2	0 lbs	
New York Strip Stea (& Tenderloin File			OR	s (ie 50:50) :		
Sirloin Steak	5/8 3/4 1/	pkg Bulk:	i buik . Fatties	Bulk : P		
Round Steak Cubed/Ten	5/8 3/4 1/		1 Lb 1.5 Lb 1	2 Lb /pkg		
_	lbs/pkgNum. of Ro	Patties oasts **Patt		patties/lb (10lbs = 30 pattic	es)**	
Rump Roast lbs/pkg Num. of Roasts			4 6 8 Patties/pkg			
Mark to keep **These will NOT be added to your ground beef.**						
Liver Heart Tongue Ox Tail						
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