Tag #':

	Tag #':					
<u>\$</u>	Chuck	Grind All				Fresh
	101	Chuck Roast B/I	2/3 lbs	3/4 lbs		Frozen
	102	Chuck Roast B/O	2/3 lbs	3/4 lbs	BEEF	
	103	Shoulder Roast	2/3 lbs	3/4 lbs	Cut	Whole
	104	Chuck Eye Steak	3/4"	1"	Cut	1/2
	105	Ranch Steak	3/4"	1"	Sheet	
	107	Flat Iron			· · · · · · · · · · · · · · · · · · ·	Pickup
	108	Ground Chuck (50# Min.)	1 lb	5 lb		Location
	Brisket	Grind All				Gibsonville
	110	Brisket	Cut in 1/2	Whole		Asheboro
	Rack/Ribs	Grind All				
	111	Ribeye Whole			Г	Bringing Coolers
	112	Standing Rib Roast	3 Rib	4 Rib	-	Buying Boxes
	113	Ribeye Roast B/O	2/3 lbs	3/4 lbs	F	\$2.50 per large box
	114	Ribeye Steak B/I	3/4"	1"	1 1/2"	
	115	Ribeye Steak B/O	3/4"	1"	1 1/2"	
	116	Back Ribs	- /		,	
	Other				Instru	ctions:
	120	Skirt Steak				
	121	Flank Steak				
	122	Hangar Steak				
	128	Beef Stew		# Packs		
	129	Kabobs		# Packs		
	130	Stir Fry		# Packs		
	123/124	Short Ribs	Boneless	W/Bone		
	125/126	Shanks	Whole	Sliced		
	Loin	Grind All	* Cannot select i	if animal is more than		
	140	Whole	30 months old 8	& limits selecting other	tiems	
	141	Porterhouse *	1"	1 1/2"		
	142	T-Bone *	1"	1 1/2"		
	143	Sirloin Steak B/I	3/4"	1"	1 1/2"	
	144	Sirloin Steak B/O	3/4"	1"	1 1/2"	
	145	NY Strip Steak B/O	3/4"	1"	1 1/2"	
	147	NY Strip Steak - Whole				
	148	Tenderloin - Whole				
	149	Tenderloin - Filet	1 1/2"	2"		
	150	Ground Sirloin (50# min.)				
	Round	Grind All				
	151	Sirloin Tip Roast	2/3 lbs	3/4 lbs		
	152	Sirloin Tip Steak	1/2"	3/4"		
	153	London Broil	2/3 lbs	3/4 lbs		
	154	Top Round Roast	2/3 lbs	3/4 lbs		
	155	Top Round Steak	1/2"	3/4"	Farm	
	156	Bottom Round Roast	2/3 lbs	3/4 lbs	Name:	
	157	Bottom Round Roast-Rump	2/3 lbs	3/4 lbs	Tel:	
	158	Bottom Round Steak	1/2"	3/4"		
	159	Eye of Round Roast	2/3 lbs	3/4 lbs	Signature:	
	160	Eye of Round Steak	1/2"	3/4"		
	161	Cubed Steak		# Packs		
	165	Ground Round (50# min.)	1 lb	5 lb	P	AGE 1 of 2

0			f	Farm Name:		
Organ/Bone		Beef				
170	Soup Bones					
171	Knuckle Bones					
172	Marrow Bones					
173	Liver (Sliced)					
174	Hearts					
175	Kidneys					
176	Oxtail					
177	Tongue					
Trimmings	From your trimmings you	would like:				
135	Ground Beef (1# package)		_			
133	Ground Beef (5# package)			139 M o	ontreal S	easoned Patty
136	4oz Patties 4pk	# F	Packs		4oz	FO# min no
137	5oz Patties 3pk	# F	Packs		5oz	50# min. pe
138	7oz Patties 3pk	# F	Packs		7oz	flavor per siz
164	Meat Loaf 16oz package	(50 lb Minimur	n)			•
•	50# minimum on any sing	le item below		280 Chili	Cho	oice #
200	Bratwurst Link	No. lbs.	Choice #			nimum)
209	Garlic Bratwurst Link	No. lbs.	Choice #	—	•	,
212	Hot-Pound	No. lbs.	Choice #			
213	Hot-Links	No. lbs.	Choice #	-		
214	Hot Breakfast Link	No. lbs.	Choice #	-		
214	Hot Patties	No. lbs.	Choice #	-		
217	Hot Italian Link	No. lbs.	Choice #			
223	Kielbasa Links	No. lbs.	Choice #	_		
225	Mild - Pound	No. lbs.	Choice #	-		
225	Mild - Link	No. lbs.	Choice #	-		
	Mild Breakfast Link	No. lbs.	Choice #	—		
227 233	Mild Italian - Pound	No. lbs.	Choice #	_		
233	Sweet Italian - Link	No. lbs.	Choice #	_		
235	Premium Flavor	10.153.	choice #			
205	Chorizo - Pound	No. lbs.	Choice #			
205	Chorizo - Link	No. lbs.	Choice #	_		
206		No. lbs.	Choice #	_		
220 204	Hot Xsage - Link Mild - No Sugar Added	No. lbs.	Choice #	_		
	r processing of these items	NO. 103.	Choice #	Fro		oler Location
265	Uncurred Hot Dogs			Fie		
265	Uncurred Bologna	┝─┤ ┌─				
267	Bratwurst Links - Smoked		moked and			
251	Cajun Links - Smoked		cured items			
252	Garlic Bratz Links - Smoked	⊢- l`	will be			
253	Hot Links - Smoked		completed			
254	Hot Italian Links - Smoked		10-14 days			
255	Kielbasa Links - Smoked		iter than the			
	Mild Links - Smoked		rest of your			
257	Mild Italian Links - Smoked	┝─┥ │′	order			
258	Rendered Fat (50lb. Min)		UIGEI			
270	nenuereu rat (JUID. MIIII)	┝─┤└─				
		┝━━┥				