

1/4 Mixed Beef Cutting Instruction

Name: _____

Phone number: _____

CC: _____ EXP: _____

DEPOSIT AMOUNT:\$ _____ Hanging Weight _____



Roast Size *****Please circle *****

3-4 lbs 4-5 lbs 5-6 lbs other: _____ None

*****If no is chosen, we will add it to the ground (Hamburger)*****

Sirloin Tip	yes/no	Inside Round	yes/no
Rib Rst OR Steaks	yes/no	Outside round	yes/no
Chuck or Blade	yes/no	Eye of round	yes/no
		Brisket	yes/no

Steak Thickness

PIEDMONTESE BEEF - PORK - VEAL - LAMB - BISON - ELK
 1/2 inch 3/4 inch 1 inch 1 1/4 inch 1 1/2 inch other: _____

STEAKS PER PACK _____

Striploin Bnls:	yes/no	Ground Beef	_____ lbs per package
Tenderloin:	yes/no	Short Ribs	_____ lbs per package
Ribeye or Rib steak:	yes/no	Stew	_____ lbs per package
Minute Steak (smaller)	yes/no	Stir fry	_____ lbs per package
Blade Steak (larger)	yes/no	Soup bones	yes/no Liver yes/no
Top Sirloin (Larger):	yes/no	Dog bones	yes/no

Patties, ***minimum 25 lbs, extra charge will apply*** yes/no

Frying Sausage, ***minimum 25 lbs, extra charge will apply*** yes/no

COMMENTS: _____

CUSTOMER SIGNATURE

DATE