

Date Delivered: ____/____/____ Grower: _____	 Beef Form	Custom or USDA Animal Description: (Example-Red Horned Steer)
		Cow Heifer Steer Bull WHOLE HALF QUARTER

**1580 Penny Corner Rd.
Melber, Ky 42069**

Email: burnettmeats@gmail.com

Call/Text: (270) 674-5975

Name: _____ Phone #: _____ TEXT: Y / N
 Address: _____ Email: _____
 _____ Private Label: Y or N Label Name: _____

Please pick one of the two options below!!

ALL MEAT IS PACKED INTO CARDBOARD MEAT TRAYS AND BOXES FOR EASE OF TRANSPORTATION

☐ **STANDARD PROCESSING** includes **Steaks: 1" thick--** Ribeye, Sirloin, T-Bone, Porter House, Tenderized Round. **Roasts: 2-3lb--** Chuck, Arm, Round, Rump, Sirloin Tip. **Other Cuts:** Brisket, Stew Meat, Short Ribs, Back Ribs. **Hamburger:** 1 1/2lb tubes, average fat. **THIS WILL GIVE YOU ABOUT 50% of Cuts and 50% Hamburger**

*Quarters are **NON-CUSTOMIZEABLE** – we offer standard processing on quarters, with the option to eliminate any cuts you did not want, but we are unable to add or customize items for this portion

☐ **CUSTOMIZED** fill out form below. Please circle the options you want

STEAKS

Thickness: **3/4"** **1"** **1 1/4"** **1 1/2"**

Ribeye

Sirloin

Sirloin Tip

T-Bone/Porter House or NY Strip/Filet
Round- Tenderized or Whole

ROASTS

Choice(BEST) or Maximum

Size of Roasts: **2-3 lbs** or **2 3 4 lbs**

Chuck

Arm

Sirloin Tip

Rump

Round

OTHER CUTS

Brisket

Fat Content:

Lean

Avg.

High

Stew Meat

Bag Size:

1lb

1 1/2lb*

2lb

Short Ribs

Portion Pattied: **0 25% 33% 50% 66% 75%** or Lbs _____

Back Ribs

Patty Size: **1/4lb** Or **1/3lb**

BURGER

NOTES: _____