



24005 E 880 Rd  
Thomas, OK  
580-661-3822

# Beef Processing Order

Date \_\_\_\_\_

Tag # \_\_\_\_\_

SCM cattle

Name \_\_\_\_\_

Street \_\_\_\_\_ City \_\_\_\_\_ ZIP \_\_\_\_\_

State \_\_\_\_\_ Phone # \_\_\_\_\_

Whole beef     Half beef     Qtr beef    Aging \_\_\_\_\_

## Roasts

3 lb     4 lb     None

Arm \_\_\_\_\_ grind, bone-in, boneless

Sirloin Tip \_\_\_\_\_ grind

Rump \_\_\_\_\_ grind

Chuck \_\_\_\_\_ grind, bone-in, boneless

Round \_\_\_\_\_ grind

Rib \_\_\_\_\_ grind, bone-in, boneless

Shank Bones 1½" lbs: \_\_\_\_\_     Brisket     Beef Ribs

## Steaks

Steak Thickness :

<input type="checkbox"/> (Bone in) Ribsteaks _____	Per pkg _____	OR	<input type="checkbox"/> (Boneless) Ribeye _____	Per pkg _____	<input type="checkbox"/> Back Ribs (For boneless only)
<input type="checkbox"/> (Bone in) Sirloin _____	Per pkg _____	OR	<input type="checkbox"/> (Boneless) Sirloin Steak _____	Per pkg _____	
<input type="checkbox"/> (Bone in) Tbone _____	Per pkg _____	OR	<input type="checkbox"/> (Boneless) N.Y. Strip _____	Per pkg _____	Per Filets _____ Per pkg _____
<input type="checkbox"/> Tri-Tip _____	Per pkg _____				

## Other Steak Options

<input type="checkbox"/> Round Steak _____ Tenderized	Per pkg _____	<input type="checkbox"/> (Tenderized) Cube Steak _____	Per pkg _____
<input type="checkbox"/> Flank Steak _____	Per pkg _____ <small>2 per whole beef</small>	<input type="checkbox"/> Skirt Steak _____	<input type="checkbox"/> Fajitas _____

## Misc.

Ground Beef    Fat Ratio \_\_\_\_\_    Pkg Size \_\_\_\_\_     Patties

