



Home of



BEEF

Tag # _____ Name _____ Phone _____

Date _____ Weight _____ Hanging Days _____

Whole _____ Half (1/2) _____ Qtr (1/4) _____ Kill Fee _____

Roasts 3-4 lbs _____ 5-6 lbs _____

Bone-in: **Qty**

_____ Rib Eye _____

_____ Chuck Roast _____

_____ Pot Roast _____

Boneless: **Qty**

_____ Rib Eye _____

_____ Top Round Roast _____

_____ Bottom Round Roast _____

_____ Eye Round Roast _____

_____ Sirloin Tip Roast _____

Other:

_____ Stew Meat _____ lbs _____ lbs/pk

_____ Hamburger _____ 1 lbs/pk _____ 2 lbs/pk

_____ Soup Bones

_____ Neck Bones

Organ Meats: _____ Heart

_____ Liver _____ Tongue

Brisket: Yes _____ No _____

Smoke: Yes _____ No _____

Short Ribs: Yes _____ No _____

Steaks 1/2" _____ 3/4" _____ 1" _____

	<u>Qty/Pack</u>	<u>Reg/Cubed</u>
_____ T-Bone	_____	_____
_____ Porterhouse	_____	_____
_____ Sirloin	_____	_____
_____ Rib Eye	_____	_____
_____ Eye Round	_____	_____
_____ Top Round	_____	_____
_____ Bottom Round	_____	_____
_____ Sirloin Tip	_____	_____

Special Requests:

Beef was ambulatory and less than 28 months old at time of slaughter

Name: _____ Date: _____