

NAME: \_\_\_\_\_ DATE: -----

FARM LABEL NAME: FOR RESALE: \_\_\_\_\_

ADDRESS: Street: \_\_\_\_\_ Town: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code \_\_\_\_\_

TEL# \_\_\_\_\_ CELL # \_\_\_\_\_ Email: \_\_\_\_\_

**WE DO NOT PRINT THE WEIGHTS OF PACKAGES ON YOUR PACKAGES : ALL MEATS ARE VACUUM SEALED**

STEW MEAT: DO YOU WANT? \_\_\_\_\_ IF YES HOW MUCH? \_\_\_\_\_ and HOW MUCH IN PACKAGE? \_\_\_\_\_

ROAST: HOW HEAVY? \_\_\_\_\_

STEAKS: HOW THICK? \_\_\_\_\_ HOW MANY IN PACKAGE? \_\_\_\_\_

GROUND BEEF: HOW MUCH IN PACKAGE \_\_\_\_\_ IF PATTIES: HOW MUCH OF IT MADE INTO PATTIES (min. of 50lbs)? \_\_\_\_\_

WHAT SIZE PATTY DO YOU WANT? (4 OZ \_\_\_\_\_ (3/8" \_\_\_\_\_ or 3/4" \_\_\_\_\_) OR 6 OZ \_\_\_\_\_ OR 8 OZ \_\_\_\_\_

**FRONT 1/4:**

FRONT SHANK: CUT INTO SOUP BONES \_\_\_\_\_ OR GRIND \_\_\_\_\_ (If you say grind we grind meat. We do not grind the bones.)

SHOULDER: ROAST \_\_\_\_\_ OR LONDON BROIL STEAK \_\_\_\_\_ OR GRIND \_\_\_\_\_

BRISKET: WHOLE \_\_\_\_\_ OR CUT \_\_\_\_\_ (in 1/2 \_\_\_\_\_ or in 1/3's \_\_\_\_\_) OR GRIND \_\_\_\_\_

SHORT RIBS: SAVE \_\_\_\_\_ OR GRIND \_\_\_\_\_ (If you say grind we grind meat. We do not grind the bones.)

CHUCK: ROAST \_\_\_\_\_ OR STEAK \_\_\_\_\_ OR BOTH \_\_\_\_\_ OR GRIND AND MAKE STEW \_\_\_\_\_

BONE-IN \_\_\_\_\_ OR BONELESS \_\_\_\_\_ FLAT IRON \_\_\_\_\_ (only with boneless chuck)

**RIB: 1/2 IN FRONT 1/4 AND 1/2 IN THE HIND 1/4**

ROAST \_\_\_\_\_ OR STEAKS \_\_\_\_\_ OR BOTH \_\_\_\_\_

IF ROAST BONE-IN \_\_\_\_\_ OR BONELESS \_\_\_\_\_ STANDING RIB ROAST OR ROLLED RIB ROAST

IF STEAKS BONE IN \_\_\_\_\_ OR BONELESS \_\_\_\_\_ RIB EYE STEAK WITH/BONE OR BONELESS RIB EYE STEAK

**HIND 1/4** (IF YOUR BEEF IS OVER 30 MONTHS OF AGE YOU CAN NOT GET T-BONE OR PORTERHOUSE STEAKS)

LOIN: T-BONE & PORTERHOUSE STEAKS \_\_\_\_\_ **OR** SIRLOIN STRIPS & TENDERLOIN STEAKS \_\_\_\_\_

NY SIRLOIN STEAK WITH BONE \_\_\_\_\_ **OR** BONELESS NY SIRLOIN STEAK & TENDERLOIN \_\_\_\_\_

WOULD YOU LIKE LARGER BONELESS NY SIRLOINS CUT IN 1/2? YES \_\_\_\_\_ OR NO \_\_\_\_\_

HIND SHANK: CUT FOR SOUP BONES \_\_\_\_\_ OR GRIND \_\_\_\_\_ (If you say grind we grind meat. We do not grind the bones.)

BOTTOM ROUND: ROAST \_\_\_\_\_ OR STEW \_\_\_\_\_ OR GRIND \_\_\_\_\_

TOP ROUND: ROAST \_\_\_\_\_ STEAK \_\_\_\_\_ KABOBS \_\_\_\_\_ OR GRIND \_\_\_\_\_

FACE RUMP: ROAST \_\_\_\_\_ LONDON BROIL STEAKS \_\_\_\_\_ GRIND \_\_\_\_\_

EYE ROUND ROAST: WHOLE \_\_\_\_\_ CUT IN 1/2 \_\_\_\_\_ GRIND \_\_\_\_\_

FLANK: YES \_\_\_\_\_ OR NO \_\_\_\_\_ SKIRTS: YES \_\_\_\_\_ OR NO \_\_\_\_\_

FLAP MEAT: CUT INTO STEAK TIPS: YES \_\_\_\_\_ OR NO \_\_\_\_\_ OR WHOLE YES \_\_\_\_\_ OR NO \_\_\_\_\_

OR GROUND: YES \_\_\_\_\_ OR NO \_\_\_\_\_ HANGING TENDER: YES \_\_\_\_\_ OR NO \_\_\_\_\_

MARROW BONES: YES \_\_\_\_\_ OR NO \_\_\_\_\_ KNUCKLE BONES: YES \_\_\_\_\_ OR NO \_\_\_\_\_

HEART: YES \_\_\_\_\_ OR NO \_\_\_\_\_ LIVER: YES \_\_\_\_\_ OR NO \_\_\_\_\_ SUET: YES \_\_\_\_\_ OR NO \_\_\_\_\_

TONGUE: YES \_\_\_\_\_ OR NO \_\_\_\_\_ OX TAIL: YES \_\_\_\_\_ OR NO \_\_\_\_\_

ADDITIONAL INFORMATION: \_\_\_\_\_

TAG # _____
BEEF WHOLE _____
1/2 OF BEEF _____
1/4'S _____