



Beef Processing Sheet

Please indicate at time of delivery: Processing is an additional \$10.00
 Heart Tongue Liver

Name: _____ Harvest Date: _____
 Farm Name: _____ Hang Time: _____
 Address: _____ * unless otherwise specified, carcass will hang 10-14 days
 Name of person that grew animal: _____
 Phone Number: (____) _____ - _____ Circle one: 1/4 Beef or 1/2 Beef or Whole Beef

Steak Thickness **Roast Size:** **Steaks Per Package:** **Process as:**
 3/4" 1" 1 1/4" 2" 2-3lbs 3-4lbs Whole 1 2 3 4 USDA Inspected
Circle One: Other: _____ Other: _____ Other: _____ Custom Processing

CHUCK

Additional Instructions:

"X" all that apply: Anything unmarked will be put into ground beef

<input type="checkbox"/> Chuck Roast Bone-In	or	<input type="checkbox"/> Boneless Chuck Roast
<input type="checkbox"/> Brisket		<input type="checkbox"/> Flat Iron
<input type="checkbox"/> Chuck Steak Bone-In		<input type="checkbox"/> Ranch Steak
		<input type="checkbox"/> Chuck Eye Steak
		<input type="checkbox"/> Arm Roast
		<input type="checkbox"/> Mock Tender
		<input type="checkbox"/> Boneless Short Ribs
		<input type="checkbox"/> Brisket

RIB

Mark "X" to select options on number I and II: Anything unmarked will be put into ground beef

I. Prime Rib Roast Bone-In Boneless or Ribeye Steaks Bone-In Boneless

II. Short Ribs

LOIN

Additional Instructions:

"X" to select options: Anything unmarked will be put into ground beef

<input type="checkbox"/> Porterhouse	or	Tenderloin
<input type="checkbox"/> T-Bone		<input type="checkbox"/> Whole
		<input type="checkbox"/> Steaks (Filet Mignon)
		New York Strip
		<input type="checkbox"/> Boneless
		<input type="checkbox"/> Bone-In

No Porterhouse or T-Bones can be cut out of any animal over 30 months of age

SIRLOIN

Mark "X" to select options on number I and II: Anything unmarked will be put into ground beef

I. Top Sirloin Roast or Top Sirloin Filets

Tri-tip Roast Coulotte Steak

II. Sirloin Tip Roast or Sirloin Tip Filets

ROUND

Mark "X" to select options on number I and II: Anything unmarked will be put into ground beef

I. Top Round Roast or London Broil and Top Round Steaks or Cube Steak

II. Bottom Round Roast or Cube Steak

III. Eye Round Roast or Cube Steak

*Note: Cube steak processing is an additional \$.75/lb

OTHER

Additional Instructions:

"X" all that apply

<input type="checkbox"/> Soup Bones	<input type="checkbox"/> Kabob	Ground Beef <input type="checkbox"/> Vacuum Sealed <input type="checkbox"/> Chub Bag
<input type="checkbox"/> Flank Steak	<input type="checkbox"/> Stew Meat	<input type="checkbox"/> Bulk 1lb
<input type="checkbox"/> Skirt Steak	<input type="checkbox"/> Stirfry/Fajitas	<input type="checkbox"/> Bulk 5lb
<input type="checkbox"/> Bones for Dogs		<input type="checkbox"/> 4oz Pattie
		<input type="checkbox"/> 6oz Pattie

*Note: Vacuum Packaging ground beef is an additional \$.50/lb and pattie processing is an additional \$.75/lb

