



Beef Order Form | Cutting Instructions

Whole _____ Half _____

Slaughter Fee: _____

Name on Packages: _____

Email: _____

Phone #: _____ Pallet Number: _____ Tag Number: _____ Lbs. Grind: _____

Slaughter Date: _____ How many purchasers per animal: _____

Process Date: _____ Person delivering animal or order: _____

Hanging Weight: _____ Animal(s) Tag #: _____

Animal/Order Number: _____

Use default Cutting Instructions: _____

Age Time: _____ 5-10 Days (Standard) _____ Days (\$5 a day extra, every day, up to 21 days)

Chuck Roast/Arm Roast: Bone-in Roasts _____ Grind to Hamburger _____

Roast Size: 2 lbs. _____ 3 lbs. _____ 4 lbs. _____

Soup Bones (femur, oxtail, neck): Take all _____ Decline _____

Ribeye: Rib Roasts _____ Boneless Steaks _____ Bone-in Steaks _____ Grind to Hamburger _____

Short Ribs: Take all _____ Beef Bacon _____ Decline _____ **Lbs. of Beef Bacon** _____

Shortloin: T-Bone & Porterhouse _____ NY Strip & Tenderloin _____ Grind to Hamburger _____

Sirloin: Tip-Roast _____ Boneless Steaks _____ Grind to Hamburger _____

Steak Thickness: 3/4 inch _____ 1 inch _____ 1 1/2 inch _____

Steaks per Pack: 1 per pack _____ 2 per pack _____ 4 per pack _____

Round: Boneless Rump Roast _____ Round Steak _____ Cube Steak _____ Grind to Hamburger _____

Brisket: Whole _____ Half _____ Grind to Hamburger _____

Flank Steak: Take as is _____ Grind to Hamburger _____

Skirt Steak: Take as is _____ Grind to Hamburger _____

Stew Meat: Take as is _____ Grind to Hamburger _____

Ground Beef Pack Size: 1 lbs. _____

Premium Upgrades*:

(Grind Charge Included)*

Organs: Liver _____ Kidneys _____ Heart _____ Tongue _____ Decline All _____