

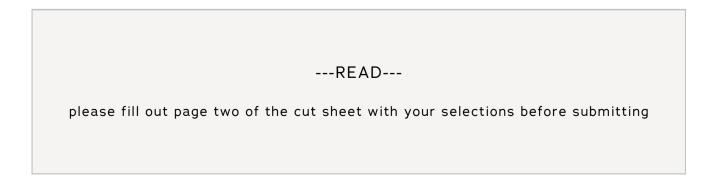
FOR AN CATTLE PROCESSING KD ______ CARCASS TAG # ______ HANGING WEIGHT _____

CUSTOMER INFORMATION

NAME:	ADDRESS:
PHONE:	
EMAIL:	

ORDER INFORMATION

How many chops/steaks would you like in a package?	
How much ground should we include in each package?	lbs.
Additional Comments or Special Request:	



SIDE 1

$SIDE_2$ Check if side 1 & 2 are the same

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Arm	roast	•	thickness

- Chuck steak thickness
- Chuck roast thickness
- Grind
- Stew meat

BRISKET PICK ONE

Whole					
Point &	Flat	(Brisket	cut	in	half)
Grind					

PLATE

Short	ribs
Grind	

FLANK

- 🗌 Flank steak Skirt steak
- Grind

RIB PICK ONE-BONE IN OR BONELESS

Bone in rib steaks	 thickness 	
Boneless rib steaks	 thickness 	
Standing rib roast		
Boneless rib roast		

SHORT LOIN PICK ONE OPTION

T-bone & Porterhouse	 thickness
or	
NY strip & tenderloin	 thickness

SIRLOIN

Sirloin roasts	• thickness
Sirloin steaks	• thickness
🗌 Tri-tip	
Grind	

ROUND

Round steaks	 thickness 	
Round roast	 thickness 	
London broil	 thickness 	
Grind		
Stew meat		

BONES

Crosscut neck
Crosscut shanks
Soup bones
Dog bones

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CHUCK
 Arm roast • thickness Chuck steak • thickness Chuck roast • thickness Grind Stew meat
BRISKET PICK ONE Whole Point & flat Grind
PLATE Short ribs Grind
FLANK Flank steak Skirt steak Grind
RIB PICK ONE-BONE IN OR BONELESS Bone in rib steaks • thickness Boneless rib steaks • thickness Standing rib roast Boneless rib roast
SHORT LOIN PICK ONE OPTION T-bone & Porterhouse • thickness or NY strip & tenderloin • thickness
SIRLOIN Sirloin roasts • thickness Sirloin steaks • thickness Tri-tip Grind
ROUND Round steaks • thickness Round roast • thickness London broil • thickness Grind Stew meat
BONES Crosscut neck Crosscut shanks

Soup bones Dog bones