

Instructions for  
Beef

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Slaughtered by: \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Splitting with: \_\_\_\_\_



**Ground Beef:**                      1#                                      1.5#                                      2#

**Steaks:**                      2/pack                                      3/pack                                      4/pack

**Thickness:**    .75"                      1"                                      1.25"                                      1.5"

-----  
**Ribeye:** Yes No                      **T-bones**                      OR                      **NY/Tenderloin**

**Sirloin:** Yes No                      **Round Steak:** Yes No    **Tenderized:** Y or N

-----  
**Brisket:** Yes No                      **Flank:** Yes No                      **Skirt:** Yes No

-----  
**Roasts:**      Chuck                      Arm                      Rump                      Sirloin Tip                      Round

**Weight:**                      2#                                      3#                                      4#

-----  
**Soup Bones:** Yes                      No

**Short Ribs:** Cut up    or    Slab

**Please Circle:**                      Heart                      Tongue                      Liver

-----  
Hanging Weight: \_\_\_\_\_ x .75 cents = \$ \_\_\_\_\_

Trays: \_\_\_\_\_

Slaughter: \_\_\_\_\_ (\$120.00)

Total: \_\_\_\_\_

Quartering Fee: \_\_\_\_\_ (\$10/Quarter)