

Beef

Name _____

Address _____

Town, St., Zip _____

Tel# _____

E-Mail _____

Pre Shipment _____

Billed _____

R of P _____

Slaughter Fee _____

Trucking Fee _____

Residue _____

Date In _____

Date Ordered _____

Whole Beef _____ Side of Beef _____ Hind Qtr _____ Fore Qtr _____

Wrap for _____ (How many people would eat at a meal)

Steak _____ (how thick) Roast _____ (How many lbs per roast)

Tenderloin _____

Porter House _____

T-Bone _____

Strip Steak _____ (If you want your T-Bone & Porter House boneless)

N Y Sirloin _____ Rump Steak _____

Rump Roast _____ (and or) Sirloin Tip Steak _____

Top Round Rst _____ (and/or) Top Round Stk _____

Bottom Rnd Rst _____ (or) Cube Stk _____

Eye Rnd Rst _____ (or) Minute St _____

Brisket _____ Flank Steak _____

Stew Meat _____ (how many pkg & lbs per pkg)

Hamburger _____ (lbs per pkg)

Short Ribs _____ Soup Bone _____

Rib Eye Steak _____ Standing Rib Roast _____ (How many Ribs)

Chuck Rst _____ (Boneless)

Chuck Steak _____ (Boneless)

London Broil _____ (or) Shoulder Rst _____

Heart _____ Liver _____ Tongue _____ Oxtail _____

Number of
Crates

Weight

Other Instructions:

Number _____