



Beef Cut Instructions

Name: _____

Phone # _____

Size ¼ ½ 1

Address _____

Date _____

What would you like?

Brisket _____
 Stew Meat _____
 Short Ribs _____
 Flank Steak _____

Heart _____
 Tongue _____
 Liver _____
 Soup Bones _____

Roasts:

Size(lbs.)
 Arm Roast _____
 Chuck Roast _____
 Sirloin Tip _____

Size(lbs.)
 Boneless Rump Roast _____
 (OR) Bone-in Rump Roast _____
 None _____
 Trim for ground meat _____

Steaks:

Thickness/ Qty per pack
 Boneless Ribeye _____
 (OR) Rib Steak _____
 None _____
 Trim for ground meat _____

Thickness/ Qty per pack
 T-Bone Steak _____
 Sirloin Steak _____

Round:

Plain _____
 Swiss Steak 1 1/4" _____
 None _____
 Trim for ground meat _____

Tenderized Round _____
 Minute Steak _____
 Dried Beef _____

Hamburger:

1 lb. Package

1.5 lb. Package

2 lb. Package

Thank You again for your business!
 Please allow two weeks for processing. We will call you as soon as your order is ready for pick-up.
 Store Hours: Mon-Fri 7:00AM-Noon & 1:00PM-5:00PM, Saturday 7:00AM-Noon



Beef Specialties

Name: _____

Phone # _____

Address _____ Date _____

What would you like?

		Patties:	Quantity per pack	_____
	1/4 lb.	(OR)	1/3 lb.	
Regular	Cheddar	Brat	Jalapeno/Cheddar	Bacon/Cheddar

		Links:	Quantity per pack	_____
Beef Brat	_____	Cheddar Brat		_____
Jalapeno/Cheddar Brat	_____	Hot Dogs		_____

		Sticks:	Ring Bologna:
Regular	_____	Regular	_____
Cheddar	_____	Cheddar	_____
Jalapeno/Cheddar	_____	Jalapeno/Cheddar	_____

		Summer Sausage:	Dried Beef:
Regular	_____		_____
Cheddar	_____		
Jalapeno/Cheddar	_____		

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