

Beef Cut Instructions

Name: _____

Phone # _____

Size $\frac{1}{4}$ $\frac{1}{2}$ 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 _____

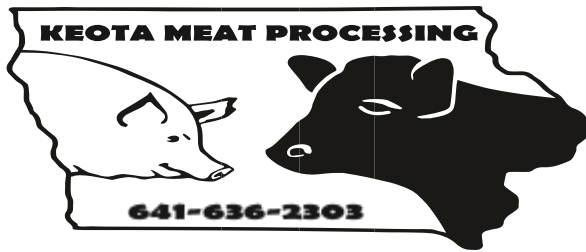
Tenderized Round _____
 Minute Steak _____
 Dried Beef _____

Hamburger:

1 lb. Package

1.5 lb. Package

2 lb. Package



Beef Specialties

Name: _____

Phone # _____

Address _____ Date _____

What would you like?

Patties:

Quantity per pack _____

1/4 lb.

(OR)

1/3 lb.

Regular

Cheddar

Jalapeno/Cheddar

Bacon/Cheddar

Links:

Quantity per pack _____

Beef Brat _____
Jalapeno/Cheddar _____
Brat _____

Cheddar Brat _____
Hot Dogs _____

Sticks:

Regular _____
Cheddar _____
Jalapeno/Cheddar _____

Ring Bologna:

Regular _____
Cheddar _____
Jalapeno/Cheddar _____

Summer Sausage:

Regular _____
Cheddar _____
Jalapeno/Cheddar _____

Dried Beef:

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-4:00PM, Saturday 7:00AM-Noon