



Custom Beef Cuts

1920 W 200 N Angola, IN 46703 260.833.1101

Customer: _____

Phone Number: _____

Hanging Weight: _____ Price _____
 Take-in Date: _____ \$2.89/# Hanging Weight _____
 Finished Date: _____ \$0.65/# Processing _____
 Date of Deposit: _____ \$70 Kill Fee (Can be spit) _____
 Date Called: _____ Initials: _____

Circle one: Quarter, Half, or Whole

Front Quarter:

	Quantity
Brisket: <input type="checkbox"/> Put to Ground Beef <input type="checkbox"/>	_____
Arm Roast: <input type="checkbox"/> Put to Ground Beef <input type="checkbox"/>	_____
English Roast: <input type="checkbox"/> Put to Ground Beef <input type="checkbox"/>	_____
Chuck Roast: <input type="checkbox"/> Put to Ground Beef <input type="checkbox"/>	_____
Shank: Shank Steaks <input type="checkbox"/> Size: ___in. ___pp Put to Ground Beef <input type="checkbox"/>	_____
Stew Meat: Yes <input type="checkbox"/> No <input type="checkbox"/> # per pack ___lb.	_____
Short Ribs: <input type="checkbox"/> ___pp Put to Ground Beef <input type="checkbox"/>	_____
Bone - In Ribeye: <input type="checkbox"/> Boneless Ribeye: <input type="checkbox"/> Size: ___in. ___pp Whole (Prime Rib Roast): <input type="checkbox"/>	_____

Hind Quarter:

Flank Steak: Put to Ground Beef _____

Bone – in Sirloin: Boneless Sirloin: Size: ___in. ___pp Sirloin Roast: _____

T-Bones & Porterhouse: Size: ___in. ___pp _____

OR

NY Strips/Filet Mignon: (NY Strips) Size: ___in. ___pp & (Filet Mignon) Size: ___oz. 1 pp _____

Cube Steak: Yes No ___pp _____

Rump Roast: Put to Ground Beef _____

Round: Round Steak Size: ½ In. ___pp Swiss Steak Size: 1 in. ___pp Put to Ground Beef _____

Ground Beef: Size. ___lb. chubs _____

Tongue: Heart: Liver: Oxtail: Bones: _____