



**SPECIALTY
MEATS**

BEEF / BISON

Processing Instructions

Date: _____

Company Name: _____

Customer Name: _____ Phone: _____ Label: _____

Lot #: _____ Animal Weight: _____ **USDA** or **Custom**

of Beef: _____ Split Quarter: _____ Weight: _____

Fore Quarter Priced? **Y** or **N**

Cuts	Yes?	Weight	Thickness	Notes	EOJ
Chuck Steaks					
Chuck Roast					
Rib Eye Steak / Rib Steak					
Cross Rib Roast					
Brisket					
Short Ribs					
Skirt Steaks					

Hind Quarter Weight: _____ **Stew?** **Y** or **N** # of 1lb. Packs: _____

Cuts	Yes?	Roasts- Weight	Thickness	Chipped	Bone-In	Boneless
Steaks NY Strip or T-Bone/P-House						
Sirloin						
London Broil						
Bottom Round Roast						
Eye Round (2 Pieces)						
Top Sirloin STEAKS or ROASTS						
Shin Beef						
Flank Steak						
Hanger Steak						
Flat Iron Steak						
<i>* If Whole Filet is chosen, Steaks will be NY Strip.</i>		Steak Weights				
Filet WHOLE or		_____oz.				

Notes: _____

Jerky: **Y** or **N** **Green Weight:** _____

Total Trim: _____

Processing Instructions

Lot/Invoice #: _____ Priced? Y or N

Item	Yes?	Weight Requested	1/3lb. Check if Yes	1/4lb. Check if Yes	Notes
Ground Beef _____lb. pks					
Beef Patties					
- w/ Cheddar Cheese					
- w/ Cheddar & Bacon					
Chip Steak _____lb. packs					
Soup Bones			Packaged in 3lb. Bags (Not Vacuum Packed)		
Marrow Bones					
Liver					
Kidney					
Heart					
Tongue					
Oxtail					

Item	How Much?	Pack Size	Thickness	Notes

Cut EOJ _____ Processed EOJ _____ Packaged EOJ _____ Boxed EOJ _____

Boxes in Cooler _____ Boxes in Freezer _____