

**CUSTOMER MEAT PROCESSING FORM- BEEF**

(one form for each person receiving any portion)

WHOLE BEEF: \_\_\_\_\_ HALF BEEF: \_\_\_\_\_ QUARTER: Front Quarter \_\_\_\_\_ Back Quarter \_\_\_\_\_

Name (print) \_\_\_\_\_ Phone contact# \_\_\_\_\_

Complete Address \_\_\_\_\_

Kill Date: \_\_\_\_\_ Date of animal(s) delivery: \_\_\_\_\_

Pick up date: \_\_\_\_\_

Hot dressed scale weight: [ ] \_\_\_\_\_ lbs Finishes packaged weight: [ ] \_\_\_\_\_

Slaughter Fee: On farm: \_\_\_\_\_ Drop off: \_\_\_\_\_ Mileage: \_\_\_\_\_

Animals are slaughtered then individually tagged for owner identification. Meat is custom cut to your satisfactions, then vacuum sealed or freezer wrapped. Immediately after processing, your meat is frozen.

**\*PLEASE CHECK OPTIONS - YOU MAY CHECK MORE THAN ONE PER SECTION IF APPLICABLE\***

1) Cut, Wrap & Freeze \_\_\_\_\_, Vacuum Sealed \_\_\_\_\_, or Slaughter & Quarter only \_\_\_\_\_

**2) Hind Quarter Cut Options:**

**a) Loin Section**

Flank Steak \_\_\_\_\_ or Grind \_\_\_\_\_

Sirloin Steak \_\_\_\_\_ THICKNESS REQUESTED \_\_\_\_\_

Porterhouse Steak & T-Bone \_\_\_\_\_ THICKNESS REQUESTED \_\_\_\_\_  
or

Filets & New York Strips \_\_\_\_\_

**\*Thickness of Steaks\***

1/2" - Thin,

3/4"- Average,

1" - nice for grilling

**\*Thickness of Steaks**

1 1/4" thick,

1 1/2" Filet Thickness

**b) Primal Rounds Options:**

Sirloin Tip Roast \_\_\_\_\_ \* (size) or Steak \_\_\_\_\_

Top Round (London Broil/ Roast \_\_\_\_\_ or Steak \_\_\_\_\_

Eye of Round Roast \_\_\_\_\_ or Steak \_\_\_\_\_

Bottom Round Roast \_\_\_\_\_ or Tenderized Cube Steak

Rolled Rump Roast \_\_\_\_\_ 1" Cubes/ Kabobs \_\_\_\_\_ Pounds desires \_\_\_\_\_ Mix with Ground Beef \_\_\_\_\_

Cut into pieces for Stew Meat \_\_\_\_\_

**\*Size of Roasts\***

2-3 lbs- Small,

3-5 lbs - Average,

5-8 lbs - Large

**3) Front Quarter Cut Options**

a) Primal Rib (7 ribs total) Rib Steak \_\_\_\_\_, Rib Eye \_\_\_\_\_, Rib Roast \_\_\_\_\_

b) Chuck Section- Chuck Roast \_\_\_\_\_, Chuck steaks \_\_\_\_\_ Mix with Ground Beef \_\_\_\_\_

c) Arm Section- Shoulder Roast \_\_\_\_\_, Mix with Ground Beef \_\_\_\_\_ Stew Meat \_\_\_\_\_

d) Brisket-Whole \_\_\_\_\_ Cut in Half \_\_\_\_\_ Mix with Ground Beef \_\_\_\_\_ or Stew Meat \_\_\_\_\_

**4) Other**

Ground beef package size- 1lb \_\_\_\_\_, or 2lb \_\_\_\_\_, or 5lb \_\_\_\_\_

Pounds of patties \_\_\_\_\_

Tongue \_\_\_\_\_ Liver \_\_\_\_\_ Heart \_\_\_\_\_

Soup Bones Quantity \_\_\_\_\_ ( no charge if wanted)

Number of Steaks Per Pack \_\_\_\_\_ normally, we package 4 per pack unless requested otherwise.

**SIGNATURE:** \_\_\_\_\_

**DATE:** \_\_\_\_\_