

CUSTOM BEEF PROCESSING FORM

Today's date: _____

Contact Information

Name: _____

Address: _____

Phone #: _____

Cell #: _____

Email: _____

Animal Information

- Whole Beef Half Beef Split Half Beef
 Hind Quarter Front Quarter

Purchased from: _____

Drop off date: _____

Additional Information

Packaging & Cutting Information

All packaging will be vacuum wrapped at no additional cost.

Arm Roast

Make into burger: Yes No
Roast weight: 2-3 pounds 3-4 pounds 4-5 pounds

Chuck Roast

Make into burger: Yes No
Roast weight: 2-3 pounds 3-4 pounds 4-5 pounds

Rump Roast

Make into burger: Yes No
Roast weight: 2-3 pounds 3-4 pounds 4-5 pounds

Rib Steaks

Steaks: Bone-in Boneless
Steak thickness: ½ inch ¾ inch 1 inch
Steaks per package: 2 3 4 5 6

Steaks (T-Bone, Porterhouse)

Steak thickness: ½ inch ¾ inch 1 inch
Steaks per package: 2 3 4 5 6

Rounds

Rounds: Bone-in Tenderized
Weight: 2-3 pounds 3-4 pounds 4-5 pounds

Sirloin Tip Steaks

Steak thickness: ½ inch ¾ inch 1 inch
Steaks per package: 2 3 4 5 6
Roast weight: 2-3 pounds 3-4 pounds 4-5 pounds

Miscellaneous

Short Ribs: Yes No
Soup Meat: Yes No
Soup Bones: Yes No
Brisket: Yes No
Stew Meat: Yes No

Burger

Bulk: 1 pound 1 ½ pounds
Patties: Yes No
Weight into patties: _____ lbs.