

Name: _____

Date Received: _____

Phone Number: _____

AnimalWeight: _____

Address: _____

State USDA

Beef: 1/4 1/2 Whole

Aging Time: _____

Processing Date: _____

(Aging Affects End Product Weight)

RIBEYE

- Bone-In Steaks
 - Boneless Steaks
 - Roast
- Per Pkg: _____
Thickness/Weight: _____

BOTTOM ROUND

- Rump Roast
 - Asada
 - Fajitas
 - Swiss
- Per Pkg: _____
Thickness/Weight: _____

BRISKET

- YES NO
- Per Pkg: _____
Thickness/Weight: _____

LOIN

- T-Bone Steak
 - Porterhouse Steak
 - New York Steak
 - Bone-In Steaks
 - Filet
- Per Pkg: _____
Thickness/Weight: _____

SIRLOIN TIP

- Steaks
 - Roast
 - Asada
- Per Pkg: _____
Thickness/Weight: _____

TRI-TIP

- YES NO
- Per Pkg: _____
Thickness/Weight: _____

GROUND BEEF

Per Pkg: _____

TOP SIRLOIN

- Steaks
 - Roast
 - Asada
- Per Pkg: _____
Thickness/Weight: _____

CHUCK

- Bone-In Roast
 - Boneless Roast
 - Bone-In Steak
 - Boneless Steak
- Per Pkg: _____
Thickness/Weight: _____

Notes:

TOP ROUND

- Steaks
 - Roast
 - London Broil
 - Asada
 - Fajitas
- Per Pkg: _____
Thickness/Weight: _____

CROSS RIB

- Roast
 - Steaks
 - Asada
- Per Pkg: _____
Thickness/Weight: _____

EYE OF ROUND

- Roast
 - Asada
 - Swiss
- Per Pkg: _____
Thickness/Weight: _____

SHORT RIBS

- YES NO
- Per Pkg: _____
Thickness/Weight: _____

SOUP BONES

- YES NO
- Per Pkg: _____
Thickness/Weight: _____

