Name:		Date Received:		
Phone Number:		AnimalWeight:		
Address:		State USDA		
		Beef: ½ □ ½ □		
Aging Time:			9:	
		Frocessing Date	-	
(Aging Affects End Product Weight)				
DIREVE	BOTTOM BOLL	ND	DDIEVET	
RIBEYE	BOTTOM ROUI	<u>ND</u>	BRISKET	
☐ Bone-In Steaks	□ Rump Roast		☐ YES ☐ NO	
□ Boneless Steaks	□ Asada		Per Pkg:	
□ Roast	□ Fajitas		Thickness/Weight:	
Per Pkg:	□ Swiss			
Thickness/Weight:	Per Pkg:		TRI-TIP	
	Thickness/Weight	t:	□ YES □ NO	
<u>LOIN</u>			Per Pkg:	
□ T-Bone Steak	SIRLOIN TIP		Thickness/Weight:	
□ Porterhouse Steak	□ Steaks		3 - 3 - 3	
□ New York Steak	□ Roast		GROUND BEEF	
□ Bone-In Steaks	□ Asada		Per Pkg:	
□ Filet	Per Pkg:		rei rkg	
Per Pkg:	Thickness/Weight			
Thickness/Weight:	J			
3 3	CHUCK		Notes:	
TOP SIRLOIN	☐ Bone-In Roas	st		
□ Steaks	□ Boneless Roast			
□ Roast	☐ Bone-In Steak			
□ Asada	□ Boneless Steak			
Per Pkg:	Per Pkg:			
Thickness/Weight:	Thickness/Weight:			
Thiokite 55/ Weight	THIORIESS/Weight	·- <u></u>		
TOP ROUND	CROSS RIB			
□ Steaks	□ Roast			
□ Roast	□ Steaks			
☐ London Broil	□ Asada			
□ Asada	Per Pkg:			
□ Fajitas	Thickness/Weight	 t ·		
Per Pkg:	Trilotticoo/ Weight	·		
Thickness/Weight:	SHORT RIBS			
THICKIESS/Weight	☐ YES ☐ NO			
EVE OF BOUND	Per Pkg:			
EYE OF ROUND	Thickness/Weight			
□ Roast	THICKHESS/WEIGH	u		
□ Asada	COUR BONES			
□ Swiss	SOUP BONES			
Per Pkg:	☐ YES ☐ NO			
Thickness/Weight:	Per Pkg:			
	Thickness/Weight	t:		