

Name: \_\_\_\_\_

Hang \_\_\_\_\_ Days

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

	Thickness	# to Pkg.			
Round Steak				Circle for	Tenderized
Loin Tip Steak				Circle for	Tenderized
T-Bone					
Sirloin					
Club or Rib Eye					
Chuck Roast					
Arm Roast					
Pike's Peak	Whole	Cut in Half		Grind	
Rump	Whole	Cut in Half		Grind	
Brisket	Whole	Cut in Half		Grind	
<b>Skirt</b>	Whole	Fajita	Grind	<b>Flank</b>	Whole Fajita Grind
Short Ribs	YES	NO			
Soup Bones	YES	NO			
Stew Meat	YES	NO	# of pkgs _____		
Ground Beef	1 LB	2 LB		Patties YES	NO lbs. _____
Liver	Heart	Tongue	Oxtail		

<b>PORK</b>	Thickness	# to pkg			
Chops					
Shoulder	Steak	Roast		Country Style Ribs	Sausage
Ham	Cured	Whole	Cut in Half	Sliced	Sausage
	Fresh	Whole	Cut in Half	Sliced	Cutlets
Bacon	Cured		Leave on Ribs		
	Fresh	Slab	Sliced		
Spare Ribs	Whole	Cut in Half	Sausage		
Sausage	Mild	Hot	1 LB		
Fresh Ground	1 LB				
German Sausage	_____ lbs	Jal Cheese German Sausage	_____ lbs	Add Beef	