

Freezer Beef Orders

Grass\_\_\_\_ Grain \_\_\_\_

Date \_\_\_\_\_ Customer \_\_\_\_\_

Phones \_\_\_\_\_

Email \_\_\_\_\_

Number in family, etc. \_\_\_\_\_

Ear Tag # \_\_\_\_\_ Live Weight \_\_\_\_\_, Carcass Weight \_\_\_\_\_, Rib eye \_\_\_\_\_, Fat \_\_\_\_\_, Grade \_\_\_\_\_

**Cutting Order**

ROAST: Size \_\_\_\_\_

Shoulder \_\_\_\_\_

Chuck Roast \_\_\_\_\_

Sirloin Tip \_\_\_\_\_

Rump Roast \_\_\_\_\_

STEAKS:

Top Round Steak (3/4", one per pack) \_\_\_\_\_

T-Bone \_\_\_\_\_

Rib Eye \_\_\_\_\_

Flat Iron \_\_\_\_\_

Sirloin Steak \_\_\_\_\_

Cube Steak \_\_\_\_\_

Other notes \_\_\_\_\_

GROUND BEEF: Weight per Package \_\_\_\_\_, Fat Content \_\_\_\_\_, Patties \_\_\_\_\_

Boneless Beef Stew \_\_\_\_\_

Short Ribs \_\_\_\_\_

Brisket \_\_\_\_\_, Soup Bones \_\_\_\_\_

Notes:

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