

Name _____ Beef Processing
 Phone () _____ Front Hind Split 1/2 1/2 Whole
 Customer Number _____ Hanging Weight _____

Item	Size of Pkg.	No. of Cuts
Ground Beef	1 lb. 1 1/2 lb. 2 lb.	
Chuck Roast	lb.	
Chuck Steak	per pkg.	
Arm Roast	lb.	
Soup Bones	yes or no	
Stew Meat	lb.	
Short Ribs	yes or no	
Rib Steak (Bone-In)	per pkg.	
Rib Eyes (Boneless)	per pkg.	
Rib Roast	lb.	
Tip Roast	lb.	
Tip Steak	per pkg.	
Breakfast Steak	per pkg.	
Round Steak	per pkg.	
Swiss Steak	per pkg.	
Cubed Steak	per pkg.	
Round Roast	lb.	
Rump Roast	lb.	
Sirloin Steak	per pkg.	
T-Bone	per pkg.	
Porterhouse Steak	per pkg.	
Tenderloin	per pkg.	
(no porterhouse)		
Beef Liver, Heart, Tongue		
Beef Patties 1/4 lb.	per pkg.	

VAC PAC or PAPER