

604 N Main St
PO Box 51
Mount Airy, MD 21771



Phone: 301-829-0500

Fax: 301-829-6502

Beef Instructions

Name: _____ Phone Number: _____

Circle One: Whole Side Split Side Hind Quarter Front Quarter

Beef Originated From: _____

Hind Quarter Cuts

- Flank: (circle one) Steak Grind
- Sirloin: (circle one) Steak Grind
- Circle One: Porterhouse & T-bone OR Filets & New York Strips

Thickness of Steaks: (circle one) $\frac{3}{4}$ " (Average) $\frac{7}{8}$ " (Above Average) 1" (Nice for Grill)
1 $\frac{1}{4}$ " (Little Thicker) 1 $\frac{1}{2}$ " (A lot Thicker)

Primal Round: (circle options)

- Sirloin Tip Roast: Roast Steak 1" Cubes Grind
- Top Round Roast: Roast Steak Grind London Broil
- Eye of Round Roast: Roast Steak Grind
- Bottom Round Roast: Keep Grind
- Rolled Rump Roast: Keep Grind

Size of Roasts: (circle one) 2-3lbs(Small) 3-4lbs(Average) 4-5lbs(Family) 5-6lbs(Special Occasions)

Shin Bone with Meat: (circle one) 2" Pieces for Soup Ground Beef

Ground Beef: (circle one) 1lb packs 1 $\frac{1}{2}$ lb packs 2lb packs

Beef Patties: (circle one) 4oz patties-20 per box 6oz patties-12 per box

How many boxes of patties? _____

** To make 6oz patties, we have to have at least 20lbs of product **

Stew Beef: (circle one) 1lb packs 1 $\frac{1}{2}$ lb packs 2lb packs

**Beef Patties and Stew Beef
are OPTIONAL, if you do not
want them leave them blank!**

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Front Quarter Cuts

Primal Rib: (circle one) Rib Steak (Bone-in) Rib Eye Steak (Boneless) Rib Roast

Beef Short Ribs: (circle one) Short Ribs Ground Beef

Chuck Section: (circle one) Flat Cut w/ Bone-in
3" Thick Cut in $\frac{1}{2}$ (Chunky)
Boneless Chuck Roast
Chuck Steaks
Chuck Eye Steaks
Ground Beef

Skirt Steak: (circle one) Keep Grind

Arm Section: (circle one) Arm Roast w/ Bone-in
Boneless Shoulder Clod Roast
Ground Beef
Stew Beef

Brisket: (circle one) Whole Cut in $\frac{1}{2}$ Ground Beef Stew Beef

Specify if you want any
organs, bones, or any
special cuts.

Notes of Interest: Live Weight - Hoof Weight

Live Weight to Hanging Weight Loss: 40%

Take Home Weight Varies from Condition of Animal

PROCESSING LOSS OF TRIM & BONES:

Average 28-30%

Our Experience 35%

Extra Boning 40%