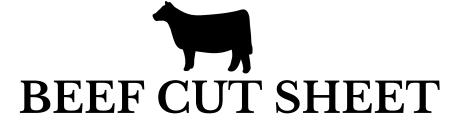




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Name	_ Phone	Number _		
CIRCLE ONE: WHOLE or HALF	or 1/4	or FRO	NT 1/4. or	HIND 1/4
If there is a cut that you do not want or wou cut. The most important information that we pieces you want in a package Normal thickness of steaks is 3/4 in	ve need is how and what <u>size</u>	thick you we you want y	ant your steak, our roasts.	how <u>many</u>
HIND 				
Sirloin Tip: ALL ROAST If Steaks, how thick? 1/2 in If Roast, what size? WHOL FYI Sirloin Tip is an average of 6 lb	☐ 3/4 in [LE ☐ CUT] 1 in IN 1/2	UND	
Round Steaks 1/2 in and/or Cube Steaks or Ground If Cube Steak, how many per pa	ackage? 14 per package	_		
Swiss Steaks: 1.5 in or Ground Heel of Round Roast: Keep Ground Flank Steak: Keep Ground				
☐ Sirloin Steaks: ☐ 3/4 in ☐ 1 in	n □1.25 in			
T-Bone & Porterhouse Steaks: How many per package?	□3/4 in □]3 □ 4	1 in 1 .2	5 in	
☐ Fillet ☐1 in ☐1.25 in ☐ 1.5 in How many per package? ☐2 ☐				
☐ Strip ☐ 3/4 in ☐ 1 in ☐ 1.25 i How many per package? ☐ 2 ☐				
Rump Roast: Whole Cut 1/2 FYI Rump Roast is an average of 6 lbs whole			Page	of





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Name	Phone Number
FRONT	
· · · · · · · · · · · · · · · · · · ·	3 lb or Stew Meat or Ground erage of 3 lbs whole per half of beef.
	$r \square 3$ lb $or \square$ Stew Meat $or \square$ Ground - 3 lbs whole per half of beef.
If Stew Meat, how m What size package?	<u> </u>
Brisket: Whole or FYI Brisket is an average	Cut in $1/2$ or Ground or Leave fat cap on ge of 6 lbs whole per half of beef.
If Steaks, how thic	k or Rib-Eye Steak ck? 3/4 in 1 in 1.25 in ackage? 2 3 4
Short Ribs: Save	Soup Bones: Save Ground
	Beef: 1 lb or 1.5 lb or 2 lb ge of 6 lbs whole per half of beef.
Hamburger Patties: 10 How many lbs?	lb Minimum
What size packa	ge? \square 6 pc or \square 8 pc or \square 5 lb box \square 1/3 in or \square 1/4 in
Liver 1	Heart Tongue Oxtail

Page ___ of ___