

741 Garfield St S Almena, WI (715)357-3592

## **BEEF CUTTING INSTRUCTIONS**

NAME:PHONE:		D FROM:
WHOLE	HALF	QUARTER
	CRY-VAC (\$.90/lb)	
<b>ROASTS:</b> 1# 2# 3# or 4	#'s <b>CHUCK</b> : R	OASTS <b>or</b> STEAKS
		STEAK THICKNESS: 1/2" 3/4" 1" or other
SIZE GROUND BEEF: 1# 1 1/2 # 2# 5#  **PATTIES#'S 1/4# OR 1/3#per p		
ROUND STEAKper pkg (1/2 or1) OR		<b>THICKNESS:</b> 1/2" 3/4" 1" or other
** CUBE STEAK:per p	okg	OR Grind In With Burger
SIRLOIN STEAK:per pkg		<b>THICKNESS</b> : 1/2" 3/4" 1" or other
T-BONE STEAK:per pkg		<b>THICKNESS:</b> 1/2" 3/4" 1" or other
OR NY STRIP & :per pkg TENDERLOIN: Sliced or Who	ble	<b>THICKNESS:</b> 1/2" 3/4" 1" or other
		sing a Prime Rib Roast will take away from the Rib Steaks STEAK THICKNESS: 1/2" 3/4" 1" or other
** STEW MEAT: YES or NO#'s (pkgs are 1# ea)		
SHORT RIBS: YES or NO BRISKET: YES or NO BONE IN or SOUP BONES: YES or NO	BONE OUT	WHOLE or CUT 1/2
LIVER: YES OF NO HEART: YES OF NO TONGUE: YES OF NO SUET: YES OF NO		
OTHER SPECIAL INSTRUCTIONS:		
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<sup>\*\*</sup> indicates additional processing charges
Any cuts that aren't taken will go into burger

<sup>\*\*</sup>Everything will be boxed and ready for pick up included in price\*\*