

# ALMENA MEAT CO.

EST. 1986

Almena Meat Company, Inc.  
(715)357-3592

## BEEF CUTTING INSTRUCTIONS

(Please make sure form is filled out completely)  
(Everything will be Cry-Vac)

NAME: \_\_\_\_\_ PHONE: \_\_\_\_\_

PURCHASED FROM: \_\_\_\_\_ DATE: \_\_\_\_\_

PURCHASED AMOUNT: WHOLE HALF 1/4  
(Please Circle One)

ROASTS: 1# 2# 3# or 4#'s CHUCK: ROASTS or STEAKS *NOTE: Choosing steaks you will get less chuck roasts*  
STEAK THICKNESS: 1/2" 3/4" 1" or other \_\_\_\_\_  
\_\_\_\_\_ per pkg.

SIZE GROUND BEEF: 1# 1 1/2 # 2# 5#

\*\*PATTIES \_\_\_\_\_ #S 1/4# OR 1/3# \_\_\_\_\_ per pkg  
(How many pounds of Ground Beef do you want made into hamburger and what size patties)

ROUND STEAK \_\_\_\_\_ per pkg THICKNESS: 1/2" 3/4" 1" or other \_\_\_\_\_  
OR  
\*\* CUBE STEAK: \_\_\_\_\_ per pkg (Cube steak is the round steak cut & tenderized)

SIRLOIN STEAK: \_\_\_\_\_ per pkg THICKNESS: 1/2" 3/4" 1" or other \_\_\_\_\_

T-BONE STEAK: \_\_\_\_\_ per pkg THICKNESS: 1/2" 3/4" 1" or other \_\_\_\_\_  
OR (You can not have both, unless whole animal)

NY STRIP & : \_\_\_\_\_ per pkg THICKNESS: 1/2" 3/4" 1" or other \_\_\_\_\_

TENDERLOIN: Sliced or Whole

PRIME RIB: ROAST Yes or No *NOTE: Choosing a Prime Rib Roast will take away from the Steaks*  
RIB or RIB-EYE STEAKS THICKNESS: 1/2" 3/4" 1" or other \_\_\_\_\_

\*\* STEW MEAT: YES or NO \_\_\_\_\_ #'s (pkgs are 1# ea)

SHORT RIBS: YES or NO

BRISKET: BONE IN or BONE OUT WHOLE or CUT 1/2

SOUP BONES: YES or NO

LIVER: YES or NO

HEART: YES or NO

TONGUE: YES or NO

SUET: YES or NO

OTHER SPECIAL INSTRUCTIONS:

\_\_\_\_\_  
\_\_\_\_\_

- \*\* Indicates additional processing charges\*
- \*Prices subject to Change without Notice\*
- \*USDA may do random biological residues testing\*
- \*Billed on Hang Weight\* (Average take home weight is 60% )
- \*Any cuts that aren't taken or not circled will go into ground beef\*