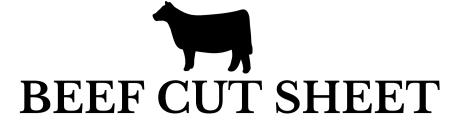


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Name	_ Phone N	Jumber	
CIRCLE ONE: WHOLE or HALF	or 1/4	or FRONT 1/4	4. or HIND 1/4
If there is a cut that you do not want or woul cut. The most important information that we pieces you want in a package of Normal thickness of steaks is 3/4 in	e need is how <u>t</u> and what <u>size </u>	<u>hick</u> you want you you want your roa	ar steak, how <u>many</u> asts.
HIND			
Sirloin Tip: ALL ROAST A  If Steaks, how thick? 1/2 in  If Roast, what size? WHOLL  FYI Sirloin Tip is an average of 6 lbs	3/4 in <b>[</b> E <b>[</b> CUT I	<b>]</b> 1 in N 1/2	
Round Steaks 1/2 in and/or Cube Steaks or Ground If Cube Steak, how many per pa	.ckage? 4 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	□1.25 in		
T-Bone & Porterhouse Steaks: How many per package? 2		in <b>1</b> .25 in	
Fillet 1 in 1.25 in 1.5 in How many per package? 2	<b>]</b> 3 <b>□</b> 4		
☐ Strip ☐ 3/4 in ☐ 1 in ☐ 1.25 in How many per package? ☐ 2 ☐	n 1.5 in		
Rump Roast: Whole Cut 1/2 FYI Rump Roast is an average of 6 lbs whole p			Page of





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Name	Phone Number
FRONT	
	3 lb or Stew Meat or Ground Grage of 3 lbs whole per half of beef.
	r 🔲 3 lb or 🔲 Stew Meat or 🔲 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 averag	Cut in 1/2 or Ground or Leave fat cap on e of 6 lbs whole per half of beef.
If Steaks, how thic	x or
Short Ribs: Save	Soup Bones: Save Ground
	Beef: 1 lb or 1.5 lb or 2 lb re of 6 lbs whole per half of beef.
Hamburger Patties: 10 How many lbs?	lb Minimum
What size packaş	ge? $\square$ 6 pc or $\square$ 8 pc or $\square$ 5 lb box $\square$ 1/3 in or $\square$ 1/4 in
Liver I	Heart Tongue Oxtail