



Wrapper Initials: _____

Truck #: _____

(507) 364-8040

Beef Processing Order

Name: _____

Date: _____

Address: _____

Phone: _____

Meat Processed From: _____

Whole / Half / Front / Hind / Split Side

Live Weight: _____

Hanging Weight: _____

Front

Thick

Pkg.

Hind

Thick

Pkg.

Soup Bones	Y / N			Soup Bones	Y / N		
Neck Bones	Y / N			Shanks	Y / N		
Shanks	Y / N			Rump Roast:	Bnls / Bone In		
Short Ribs	Y / N			Tip Roast			
Chuck Blade Roast:				Tip Steak:			
Chuck Blade Steak:				Round Steak:			
				Tenderized	Y / N		
Arm & Cross Rib Roast:				Heal of Round Roast:			
Rib Steak (Bone In):				Sirloin Steak:			
Ribeye (Boneless):				T-Bone Steak:			
Ground Beef: 1 1-1/2 2				Ground Beef: 1 1-1/2 2			
Patties: 1/5 1/4 1/3				Patties: 1/5 1/4 1/3			

Heart: Y / N

Tongue: Y / N

Liver: Y / N

Smoked Products:

Weiners: _____

Tenderized Round: _____

Bologna: _____

Summer Sausage: _____

Sticks: _____

* 17# Batch Minimum

Comments: _____
