



Slaughter Date: \_\_\_\_\_

Customer Name	
Phone Number	

**BEEF/BISON**

Retail Purchase: Whole \_\_\_ Side \_\_\_ Quarter \_\_\_ Deposit paid: \_\_\_\_\_

<b>Side 1</b>	Producer Name:	Weight:	Tracking: Tag#:
<b>Side 2</b>	Producer Name:	Weight:	Tracking: Tag#:

Note: only circle on item per row

OTM \_\_\_\_\_ UTM \_\_\_\_\_ CARRY Out \_\_\_\_\_

<b>Front:</b>					
Brisket	Whole	Halved	Rolled	Trim	
Blade/Chuck	Roast	Blade Steak	Chuck Eye	Trim	
Cross Rib	Roast	Steak		Trim	
Rib Loin	Prime Rib Roast	RibStk	Ribeye	Trim	
Ribs	Short	Long	Texas	Trim	
<b>Hind:</b>					
Loin	TBone	NY Strip		Trim	
Flank	Steak	Stew	Stir Fry	Trim	
Top Sirloin	Roast	Steak		Trim	
Tenderloin	Steak	Whole		Trim	
Eye of Round	Roast	Jerky	Min.Stks	Stir Fry	Stew
Outside Round	Roast	Jerky	Min.Stks	Stir Fry	Stew
Inside Round	Roast	Jerky	Min.Stks	Stir Fry	Stew
Sirloin Tip	Roast	Steak			Trim

<b>Roast</b>	Yes No	lbs
<b>Steaks</b>	Yes No	¾ " ___ per pk ___ 1" ___
<b>Ground Beef</b>	Yes No	___ 1.5 lbs/pack ___ 2 lbs/pack ___ Other
<b>Soup Bones</b>	Yes No	
<b>Stew Meat</b> (1 lb. containers)	Yes No	Total # of lbs _____
<b>Stir Fry</b> (1 lb. containers)	Yes No	Total # of lbs _____
<b>Minute Stk</b>	Yes No	Per pack _____
<b>Sausage</b> (min. batch 25 lbs)	Yes No	Beef Trim ___ lbs Pork Trim ___ lbs Total Saus. ___ lbs Fresh ___ Cooked ___
<b>Patties (6oz)</b> (min. batch 25 lbs)	Yes No	___ lbs ___ Plain ___ Seasoned ___ Bacon/Chz
<b>Jerky</b> (min. batch 10 lbs)	Yes No	___ lbs ___ /pk
<b>Man Licorice</b> (min. batch 25 lbs)	Yes No	___ lbs
<b>Other</b>	Yes No	___ lbs beef trim ___ lbs pork trim ___ lbs total ___ /pk

**Comments and Special Instructions:**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Grading:**

MEAT GRADE: \_\_\_ AAA+ \_\_\_ AAA \_\_\_ AA+ \_\_\_ AA \_\_\_ A

MEAT YIELD: \_\_\_ Y1 \_\_\_ Y2 \_\_\_ Y3

MUSCLE TEXTURE RATING: \_\_\_ moderately firm  
\_\_\_ slightly soft \_\_\_ moderately soft \_\_\_ soft