

Date Beef Arrived: _____

BEEF CUTTING INSTRUCTIONS

The
HUNGRY
FARMER



Meat Company

Customer Name: _____

Phone: _____

Instructions Taken/Verified
By: _____

Animal Owners Name: _____

Phone: _____

**** No Substitutions****

SPLIT HALF

HALF

WHOLE

FW _____ HW _____ FW _____ HW _____

PROCESSING FEES

Cutting & Wrapping _____ @ .45 = _____

Grinding _____ @ .40 = _____

Vacuuming Packing _____ @ .20 = _____

Split Side Fee \$5.00

Total Due From Customer For Processing: _____

Special Notes: _____

PROCESSING QUESTIONNAIRE

Steak Thickness _____ (1" Standard)

Steak Per Pack _____ (2 Standard)

Roast Weight _____ (3 lb Standard)

Hamburger _____ (1 lb Standard)

Package

YES OR NO

Porterhouse _____

T-Bone _____

Rib Steak _____

Sirloin Steak _____

Round Steaks _____

Flank Steaks _____

Rump Roast _____

Chuck Roast _____

Arm Roast _____

Sirloin Tip Roast _____

Beef Short Ribs _____

Stew Meat _____

Soup Bones _____

Suet _____ Vacuum Sealed Wt.

Dog Bones _____

Grind Weights
