

## BEAVER CREEK FARM CUSTOM PROCESSING ORDER



Name \_\_\_\_\_  
 Street Address \_\_\_\_\_  
 City / State / Zip \_\_\_\_\_  
 Phone \_\_\_\_\_  
 email \_\_\_\_\_

Hanging Weight \_\_\_\_\_

Split Quarter	Half	Whole
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Slaughter Date \_\_\_\_\_

<b>ROUND</b>			
___ Round Steak	___ Tenderized Steak	___ Minute Steak	___ Roast    ___ Grind
IF STEAK HOW THICK?	1/2 "    3/4"	1"    1 1/4"	
IF ROAST HOW MANY LBS?	_____		
<b>T-BONE</b> <small>(only if under 30 months)</small> <b>OR</b> <b>KC STRIPS &amp; FILETS</b> ___ Grind			
IF STEAK HOW THICK?	1/2 "    3/4"	1"    1 1/4"	
HOW MANY PER PACKAGE?	_____		
<b>RIBEYE</b>			
___ CUT INTO STEAKS		___ LEAVE AS ROAST (PRIME RIB)	
IF STEAK HOW THICK?	1/2 "    3/4"	1"    1 1/4"	
HOW MANY PER PACKAGE?	_____		
IF ROAST HOW MANY LBS?	_____		
<b>SIRLOIN</b> ___ STEAKS    ___ GRIND			
IF STEAK HOW THICK?	1/2 "    3/4"	1"    1 1/4"	
HOW MANY PER PACKAGE?	_____		
<b>SIRLOIN TIP</b>			
___ STEAK	___ ROAST	___ STEW MEAT	___ GRIND
IF STEAK HOW THICK?	1/2 "    3/4"	1"    1 1/4"	
HOW MANY PER PACKAGE?	_____		
IF ROAST HOW MANY LBS?	_____		
<b>CHUCK</b>			
___ SAVE ARM & POT ROAST		___ GRIND	
<small>(AVERAGE OF 3 ARMS AND 4 POTS PER HALF)</small>			
IF ROAST HOW MANY LBS?	_____		
<b>RUMP &amp; PIKES PEAK ROAST</b> ___ SAVE    ___ GRIND			
<b>BRISKET</b> ___ CUT IN 1/2    ___ LEAVE WHOLE    ___ GRIND			
<b>SHORT RIBS &amp; BACK RIBS</b> ___ SAVE RIBS    ___ GRIND			
<b>GRIND</b> ___ 80% LEAN (STANDARD)    ___ 85% LEAN    ___ 90% LEAN (20 LB)			
PACKAGE SIZE	1#	2#	5#
<b>PATTIES</b>			HOW MANY LBS?
PACKAGE SIZE	___ 1#	___ 2#	___ 5#
			HOW MANY PER PACK?
<b>CIRCLE IF YOU WANT TO SAVE</b> HEART    TONGUE    LIVER			