Kill date :

1 beef ½ beef split side

Name: Owner:

Phone: Weight:

Steak size: Per pkg:

Chuck rst: Chuck stks:

Arm rst:

Rib stks: Rib rst:

T-bone stks:

Sirloin tip: stk rst

Top sirloin:

Rump rst: B-I or boneless

Top round: stks swiss roast

Bottom round: roasts or cube stks

Short ribs: Y / N Stew meat :

Soup bones Y/N Flank stk Y/N

Ground beef # 1 #1.5 # 2

Brisket

Comments: