



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

Hind

	Thick	Pkg		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 11/2 2			Ground Beef: 1 11/2 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: _____
