Tag #'s: Chuck Grind All Whole Chuck Roast B/I 2-3 lbs 3-4 lbs 1/2 101 **BEEF** Chuck Roast B/O 2-3 lbs 3-4 lbs 102 **Shoulder Roast** 2-3 lbs 3-4 lbs Pickup 103 Cut 3/4" 104 Chuck Eye Steak Gibsonville Sheet Ranch Steak 3/4" Asheboro 105 107 Flat Iron Ground Chuck (50lb Min.) 1 lb 5 lb **Tote Exchange Brisket** Grind All **Bringing Coolers Brisket** Cut in 1/2 Whole **Buying Boxes** 110 Rack/Ribs **Grind All** \$3.75 per large box Ribeye Whole 111 112 Standing Rib Roast 3 Rib 4 Rib **Pricing** Ribeye Roast B/O 2-3 lbs 3-4 lbs No change 113 3/4" 114 Ribeye Steak B/I 1 1/2" Change 1" 3/4" 1 1/2" Ribeye Steak B/O 115 **Back Ribs** Grade Yes No 116 Other **Grade & Label** Yes No Skirt Steak 120 Flank Steak **Production Report** 121 Hangar Steak 122 **Beef Stew** num. of Packs Instructions: 128 129 Kabobs num. of Packs \* Special Cuts or packaging num. of Packs Stir Fry 130 must be approved W/Bone Whole **Short Ribs** Boneless 123/124/124 Shanks Whole 125/126 Sliced Loin Grind All \* Cannot select if animal is more than Whole 140 30 months old & limits selecting other items 1" Porterhouse \* 1 1/2" 141 1" 1 1/2" T-Bone \* 142 Sirloin Steak B/I 3/4" 1 1/2" 143 3/4" 1" 1 1/2" Sirloin Steak B/O 144 145 NY Strip Steak B/O 3/4" 1 1/2" 3/4" NY Strip Steak B/I 1 1/2" 146 NY Strip Steak - Whole 147 Tenderloin - Whole 148 If over 30 months old, tenderloin will be in 2 pieces 1 1/2" 2" Tenderloin - Filet 149 Round Grind All Sirloin Tip Roast 2-3 lbs 3-4 lbs 151 1/2" 3/4" Sirloin Tip Steak 152 3-4 lbs 2-3 lbs **London Broil** 153 154 **Top Round Roast** 2-3 lbs 3-4 lbs 1/2" 3/4" Top Round Steak 155 2-3 lbs **Bottom Round Roast** 3-4 lbs Farm 156 **Bottom Round Roast-Rump** 2-3 lbs 3-4 lbs Name: 157 3/4" 1/2" **Bottom Round Steak** Tel: 158 Eye of Round Roast 2-3 lbs 3-4 lbs 159 Eye of Round Steak 3/4" 1/2" 160 Signature: 161 **Cubed Steak** num. of Packs PAGE 1 of 2 Ground Round (50lb min.) 1 lb 5 lb 165

(v.1/2024)

Organ/Bone	<u> </u>		Beef			Farm Name:	
170	Soup Bones					ļ	
171	Knuckle Bones						
172	Marrow Bones						
173	Liver (Sliced)						
174	Hearts						
175	Kidneys						
176	Oxtail						
177	Tongue						
180	Beef Fat						
Trimmings	From your trimmings you	wou	ld like:				
135	Ground Beef (1lb package)			num.	of packs		
133	Ground Beef (5lb package)				of packs		
136	4oz Patties 4pk				of packs		
137	5oz Patties 3pk				of packs		
138	7oz Patties 3pk				of packs		
164	Meat Loaf 16oz package		(50 lb Minimum )				
104	meat Loar Tool package		(30 10 10111111	,,,,,,			
	50lb minimum on any si	ingle	e item bel	ow			
200	Bratwurst Link		No. Ibs.		Choice #		]
209	Garlic Bratwurst Link	١	No. Ibs.		Choice #		1
212	Hot-Pound	١	No. Ibs.		Choice #		1
213	Hot-Links	١	No. Ibs.		Choice #		1
214	Hot Breakfast Link	١	No. Ibs.		Choice #		1
215	Hot Patties	١	No. Ibs.		Choice #		1
217	Hot Italian Link	١	No. Ibs.		Choice #		1
223	Kielbasa Links	١	No. Ibs.		Choice #		1
225	Mild - Pound	No. lbs.			Choice #		Freezer/Cooler Location
226	Mild - Link	1	No. Ibs.		Choice #		
227	Mild Breakfast Link	1	No. Ibs.		Choice #		
233	Mild Italian - Pound	١	No. Ibs.		Choice #		
235	Sweet Italian - Link	١	No. Ibs.		Choice #		
	Premium Flavor						]
205	Chorizo - Pound		No. lbs.		Choice #		
206	Chorizo - Link		No. lbs.		Choice #		
220	Hot Xsage - Link		No. lbs.		Choice #		
204	Mild - No Sugar Added	1	No. lbs.		Choice #		
Other Furthe	r processing of these items						
265	Uncurred Hot Dogs						
251	Bratwurst Links - Smoked		There is a strict 50# max				
252	Cajun Links - Smoked	per customer. Smoked					
253	Garlic Bratz Links - Smoked		and cured items will be				
254	Hot Links - Smoked	compleed 4-6 weeks later					
255	Hot Italian Links - Smoked	than you main order. We CANNOT hold your main					
256	Kielbasa Links - Smoked				our main		
257	Mild Links - Smoked		order.				
258	Mild Italian Links - Smoked						