|           | Tag #'s:    |                                      |               |  |                  |        |        |                |
|-----------|-------------|--------------------------------------|---------------|--|------------------|--------|--------|----------------|
| <u>\$</u> | Chuck       | Grind All                            |               |  |                  |        |        | Fresh          |
|           | 101         | Chuck Roast B/I                      | 2-3 lbs       | 3-4 lbs  |                  |        |        | Frozen         |
|           | 102         | Chuck Roast B/O                      | 2-3 lbs       | 3-4 lbs  | BEEF             |        |        |                |
|           | 103         | Shoulder Roast                       | 2-3 lbs       | 3-4 lbs  | Cut              |        |        | Whole          |
|           | 104         | Chuck Eye Steak                      | 3/4"          | 1"   |                  |        |        | 1/2            |
|           | 105         | Ranch Steak                          | 3/4"          | 1"   | Sheet            |        |        |                |
|           | 107         | Flat Iron                            |               | <u>'</u>   |                  |        |        | Pickup         |
|           | 108         | Ground Chuck (50lb Min.)             | 1 lb          | 5 lb   |                  |        |        | Location       |
|           | Brisket     | Grind All                            |               |  | •                |        |        | Gibsonville    |
|           | 110         | Brisket                              | Cut in 1/2    | Whole  |                  |        |        | Asheboro       |
|           | Rack/Ribs   | Grind All                            |               |  | •                |        |        |                |
|           | 111         | Ribeye Whole                         |               |  |                  |        | Brin   | ging Coolers   |
|           | 112         | Standing Rib Roast                   | 3 Rib         | 4 Rib  |                  |        | Buy    | ing Boxes      |
|           | 113         | Ribeye Roast B/O                     | 2-3 lbs       | 3-4 lbs  |                  | \$     | 3.75   | per large box  |
|           | 114         | Ribeye Steak B/I                     | 3/4"          | 1"   | 1 1/2"           |        |        |                |
|           | 115         | Ribeye Steak B/O                     | 3/4"          | 1"   | 1 1/2"           |        |        |                |
|           | 116         | Back Ribs                            |               | •  | In               | struct | ions:  |                |
|           | Other       | T .                                  |               |  | *                | Specia | al Cut | s or packaging |
|           | 120         | Skirt Steak                          |               |  |                  | mu     | st be  | approved       |
|           | 121         | Flank Steak                          |               |  |                  |        |        |                |
|           | 122         | Hangar Steak                         |               |  | _                |        |        |                |
|           | 128         | Beef Stew                            |               | num. of Packs                                    |                  |        |        |                |
|           | 129         | Kabobs                               |               | num. of Packs                                    |                  |        |        |                |
|           | 130         | Stir Fry                             |               | num. of Packs                                    |                  |        |        |                |
|           | 123/124/124 | Short Ribs                           | Boneless      | W/Bone   | Whole            |        |        |                |
|           | 125/126     | Shanks                               | Whole         | Sliced   |                  |        |        |                |
|           | Loin        | Grind All                            | * Cannot sele | ct if animal is more thar                        | 1                |        |        |                |
|           | 140         | Whole                                |               | d & limits selecting other                       | er items         |        |        |                |
|           | 141         | Porterhouse *                        | 1"            | 1 1/2"   |                  |        |        |                |
|           | 142         | T-Bone *                             | 1"            | 1 1/2"   | 4.4./211         |        |        |                |
|           | 143         | Sirloin Steak B/I                    | 3/4"<br>3/4"  | 1"   | 1 1/2"<br>1 1/2" |        |        |                |
|           | 144         | Sirloin Steak B/O NY Strip Steak B/O | 3/4"          | 1"   | 1 1/2"           |        |        |                |
|           | 145         | NY Strip Steak B/I                   | 3/4"          | 1"   | 1 1/2"           |        |        |                |
|           | 147         | NY Strip Steak - Whole               | 3/4           | +  | 1 1/2            |        |        |                |
|           | 148         | Tenderloin - Whole                   |               |  |                  |        |        |                |
|           | 149         | Tenderloin - Filet                   | 1 1/2"        | 2"   |                  |        |        |                |
|           | Round       | Grind All                            | ,             | <del>                                     </del> |                  |        |        |                |
|           | 151         | Sirloin Tip Roast                    | 2-3 lbs       | 3-4 lbs  |                  |        |        |                |
|           | 152         | Sirloin Tip Steak                    | 1/2"          | 3/4"   |                  |        |        |                |
|           | 153         | London Broil                         | 2-3 lbs       | 3-4 lbs  |                  |        |        |                |
|           | 154         | Top Round Roast                      | 2-3 lbs       | 3-4 lbs  | -                |        |        | ·              |
|           | 155         | Top Round Steak                      | 1/2"          | 3/4"   | Farm             |        |        |                |
|           | 156         | Bottom Round Roast                   | 2-3 lbs       | 3-4 lbs  | Name:            |        |        |                |
|           | 157         | Bottom Round Roast-Rump              | 2-3 lbs       | 3-4 lbs  | Tel:             |        |        |                |
|           | 158         | Bottom Round Steak                   | 1/2"          | 3/4"   | 1 2              |        |        |                |
|           | 159         | Eye of Round Roast                   | 2-3 lbs       | 3-4 lbs  | Signature:       |        |        |                |
|           | 160         | Eye of Round Steak                   | 1/2"          | 3/4"   | - B. 13.13.1     |        |        |                |
|           | 161         | Cubed Steak                          | ·             | num. of Packs                                    |                  |        |        |                |
|           | 165         | Ground Round (50lb min.)             | 1 lb          | 5 lb   |                  | PAC    | SE 1 o | of 2           |

|      | Organ/Bones |                           | Beef |              |           | Name:       |  |                               |
|------|-------------|---------------------------|------|--------------|-----------|-------------|--|-------------------------------|
|      | 170         | Soup Bones                |      |              |           |             |  |                               |
|      | 171         | Knuckle Bones             |      | 1            |           |             |  |                               |
|      | 172         | Marrow Bones              |      |              |           |             |  |                               |
|      | 173         | Liver (Sliced)            |      |              |           |             |  |                               |
|      | 174         | Hearts                    |      |              |           |             |  |                               |
|      | 175         | Kidneys                   |      |              |           |             |  |                               |
|      | 176         | Oxtail                    |      |              |           |             |  |                               |
|      | 177         | Tongue                    |      |              |           |             |  |                               |
|      | 180         | Beef Fat                  |      |              |           |             |  |                               |
|      | Trimmings   | From your trimmings you   | woı  | uld like:    |           |             |  |                               |
|      | 135         | Ground Beef (1lb package) |      |              |           |             |  |                               |
|      | 133         | Ground Beef (5lb package) |      |              | num.      | of packs    |  |                               |
|      | 136         | 4oz Patties 4pk           |      |              | num.      | of packs    |  |                               |
|      | 137         | 5oz Patties 3pk           |      |              | num.      | of packs    |  |                               |
|      | 138         | 7oz Patties 3pk           |      |              | num.      | of packs    |  |                               |
|      | 164         | Meat Loaf 16oz package    |      | (50 lb Minii | num )     |             |  |                               |
|      |             | -au                       |      |              |           |             |  |                               |
|      |             | 50lb minimum on any si    |      |              | <u>ow</u> |             |  | 1                             |
|      | 200         | Bratwurst Link            |      | No. lbs.     |           | Choice #    |  |                               |
|      | 209         | Garlic Bratwurst Link     |      | No. lbs.     |           | Choice #    |  |                               |
|      | 212         | Hot-Pound                 |      | No. lbs.     |           | Choice #    |  |                               |
|      | 213         | Hot-Links                 |      | No. lbs.     |           | Choice #    |  | TOTE EXCHANGE                 |
|      | 214         | Hot Breakfast Link        |      | No. lbs.     |           | Choice #    |  |                               |
|      | 215         | Hot Patties               |      | No. lbs.     |           | Choice #    |  | Current Order                 |
|      | 217         | Hot Italian Link          |      | No. lbs.     |           | Choice #    |  |                               |
|      | 223         | Kielbasa Links            |      | No. lbs.     |           | Choice #    |  | Returned                      |
|      | 225         | Mild - Pound              |      | No. lbs.     |           | Choice #    |  |                               |
|      | 226         | Mild - Link               |      | No. lbs.     |           | Choice #    |  |                               |
|      | 227         | Mild Breakfast Link       |      | No. lbs.     |           | Choice #    |  | If current order is more than |
|      | 233         | Mild Italian - Pound      |      | No. lbs.     |           | Choice #    |  | returned count, customer must |
|      | 235         | Sweet Italian - Link      |      | No. lbs.     |           | Choice #    |  | buy boxes OR bring coolers    |
|      |             | Premium Flavor            |      | NI - II      |           | Charles III |  |                               |
|      | 205         | Chorizo - Pound           |      | No. lbs.     |           | Choice #    |  |                               |
|      | 206         | Chorizo - Link            |      | No. lbs.     |           | Choice #    |  |                               |
|      | 220         | Hot Xsage - Link          |      | No. lbs.     |           | Choice #    |  |                               |
|      | 204         | Mild - No Sugar Added     |      | No. lbs.     |           | Choice #    |  | Franzor/Cooler Location       |
|      |             |                           |      |              |           |             |  | Freezer/Cooler Location       |
|      |             |                           |      |              |           |             |  |                               |
|      |             |                           |      |              |           |             |  |                               |
|      |             |                           |      |              |           |             |  |                               |
|      |             |                           |      |              |           |             |  |                               |
|      |             |                           |      |              |           |             |  |                               |
|      |             |                           |      |              |           |             |  |                               |
|      |             |                           |      |              |           |             |  |                               |
|      |             |                           |      |              |           |             |  |                               |
|      |             |                           |      |              |           |             |  |                               |
| TAC  | 1           |                           |      |              |           |             |  | DACE 2 - C2                   |
| TAG: |             |                           |      |              |           |             |  | PAGE 2 of 2                   |

Farm