

ANIMAL INFORMATION AND MEAT CUT UP SHEET

Meat Processor _____

(If going to Jones, use separate cut up sheet)

Member's Name _____ Buyer's Name _____

Buyer's Address _____

Phone _____ Buyer's Signature _____

Beef

Animal Tag # _____

Please check: _____ Whole _____ Half

How many pounds per roast? _____

How thick do you want your steaks? _____ How many T-Bone and Rib Steaks per package? _____

How many Sirloin Steaks per Package? _____

How many Round Steaks per package? _____

½ _____ or Whole _____ regular _____ or cubed _____

Do you want soup bones? _____ Do you want beef ribs? _____

What size packages of ground beef? _____ 1# _____ 1 ½ # _____ 2#

Any patties? _____ 5-1 _____ 4-1 _____ 3-1 _____

Pork

Animal Tag # _____

How many pork chops per package? _____ How thick? _____

How many pork steaks per package? _____ How thick? _____

How many pounds per roast? _____

Do you want them cut? _____ Center slice _____ All sliced _____ All roast _____ Whole _____

Do you want your bacon: Sidepork _____ Smoked _____ Sliced regular _____
Sliced thick _____ Sliced thin _____

How do you want your sausage? Seasoned _____ No season _____ 1# packages _____
Fresh Links _____ Smoked Links _____

Lamb

Animal Tag # _____

How many lamb chops per package? _____ How thick? _____

How many lamb steaks per package? _____ How thick? _____

How many pounds per roast? _____ Do you want lamb shanks? _____ Do you want lamb ribs? _____

Do you want lamb burger? _____ Stew Meat? _____ What size packages? _____

Use this sheet as a guide for determining how to have your meat processed. Buyers are responsible for contacting their designated processor directly for cut up instructions. See back for processor information