



BEEF PROCESSING INSTRUCTIONS

573-486-3070

meatprocess@hotmail.com

NAME _____

ADDRESS: _____

PHONE – HOME AND CELL: _____ Date dropped off: _____

Whole Beef Half Beef Split Half Beef Hind Quarter Front Quarter

Purchased from: _____ **Vacuum Seal or Paper Wrap**

Arm Roast	2-3 pounds	3-4 pounds	4-5 pounds	
Arm Steak	½ inch	¾ inch	1 inch	
	1 per pkg	2 per pkg		
Chuck Roast	2-3 pounds	3-4 pounds	4-5 pounds	
Chuck Steak	½ inch	¾ inch	1 inch	
	1 per pkg			
Ribeye Steak	½ inch	¾ inch	1 inch	
	1 per pkg	2 per pkg	3 per pkg	4 per pkg
Rib Steak	½ inch	¾ inch	1 inch	
	1 per pkg	2 per pkg	3 per pkg	4 per pkg
Pikes Peak Roast	2-3 pounds	3-4 pounds	4-5 pounds	
Rump Roast	2-3 pounds	3-4 pounds	4-5 pounds	
T-Bone Steak	½ inch	¾ inch	1 inch	
	1 per pkg	2 per pkg	3 per pkg	4 per pkg
Porterhouse Steak	½ inch	¾ inch	1 inch	
	1 per pkg	2 per pkg	3 per pkg	4 per pkg
Sirloin Steak	½ inch	¾ inch	1 inch	
	1 per pkg	2 per pkg		
Rounds	Bone-in	Tenderized		
Sirloin Tip Roast	2-3 pounds	3-4 pounds	4-5 pounds	
Sirloin Tip Steaks	½ inch	¾ inch	1 inch	
	1 per pkg	2 per pkg	3 per pkg	4 per pkg
Short Ribs	Yes	No		
Soup Meat	Yes	No		
Soup Bones	Yes	No		
Brisket	Yes	No	Whole or cut in ½	
Stew Meat	Yes	No		
Burger	1 pound	1 ½ pound	2 pound	
	Heart	Liver	Tongue	Tail