



## BEEF PROCESSING INSTRUCTIONS

573-486-3070

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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**

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