



# BEEF PROCESSING INSTRUCTIONS

573-486-3070

[5hcustommeats@outlook.com](mailto:5hcustommeats@outlook.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**

<b>Arm Roast</b>	<b>2-3 pounds</b>	<b>3-4 pounds</b>	<b>4-5 pounds</b>	
<b>Arm 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>Chuck Roast</b>	<b>2-3 pounds</b>	<b>3-4 pounds</b>	<b>4-5 pounds</b>	
<b>Chuck Steak</b>	<b>1/2 inch</b>	<b>3/4 inch</b>	<b>1 inch</b>	
	<b>1 per pkg</b>			
<b>Ribeye 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>Rib 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>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</b>	<b>2-3 pounds</b>	<b>3-4 pounds</b>	<b>4-5 pounds</b>	
<b>Sirloin Tip Steaks</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>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>Stew 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>