

Tag #':

\$

**BEEF
Cut
Sheet**

| Chuck | Grind All | | | |
|-----------|---------------------------|---|---------|--------|
| 101 | Chuck Roast B/I | 2/3 lbs | 3/4 lbs | |
| 102 | Chuck Roast B/O | 2/3 lbs | 3/4 lbs | |
| 103 | Shoulder Roast | 2/3 lbs | 3/4 lbs | |
| 104 | Chuck Eye Steak | 3/4" | 1" | |
| 105 | Ranch Steak | 3/4" | 1" | |
| 107 | Flat Iron | | | |
| 108 | Ground Chuck (50# Min.) | 1 lb | 5 lb | |
| Brisket | Grind All | | | |
| 110 | Brisket | Cut in 1/2 | Whole | |
| Rack/Ribs | Grind All | | | |
| 111 | Ribeye Whole | | | |
| 112 | Standing Rib Roast | 3 Rib | 4 Rib | |
| 113 | Ribeye Roast B/O | 2/3 lbs | 3/4 lbs | |
| 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 | | | |
| Other | | | | |
| 120 | Skirt Steak | | | |
| 121 | Flank Steak | | | |
| 122 | Hangar Steak | | | |
| 128 | Beef Stew | | # Packs | |
| 129 | Kabobs | | # Packs | |
| 130 | Stir Fry | | # Packs | |
| 123/124 | Short Ribs | Boneless | W/Bone | |
| 125/126 | Shanks | Whole | Sliced | |
| Loin | Grind All | | | |
| 140 | Whole | * Cannot select if animal is more than 30 months old & limits selecting other items | | |
| 141 | Porterhouse * | 1" | 1 1/2" | |
| 142 | T-Bone * | 1" | 1 1/2" | |
| 143 | Sirloin Steak B/I | 3/4" | 1" | 1 1/2" |
| 144 | Sirloin Steak B/O | 3/4" | 1" | 1 1/2" |
| 145 | NY Strip Steak B/O | 3/4" | 1" | 1 1/2" |
| 147 | NY Strip Steak - Whole | | | |
| 148 | Tenderloin - Whole | | | |
| 149 | Tenderloin - Filet | 1 1/2" | 2" | |
| 150 | Ground Sirloin (50# min.) | | | |
| Round | Grind All | | | |
| 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" | |
| 156 | Bottom Round Roast | 2/3 lbs | 3/4 lbs | |
| 157 | Bottom Round Roast-Rump | 2/3 lbs | 3/4 lbs | |
| 158 | Bottom Round Steak | 1/2" | 3/4" | |
| 159 | Eye of Round Roast | 2/3 lbs | 3/4 lbs | |
| 160 | Eye of Round Steak | 1/2" | 3/4" | |
| 161 | Cubed Steak | | # Packs | |
| 165 | Ground Round (50# min.) | 1 lb | 5 lb | |

| |
|--------|
| Fresh |
| Frozen |

| |
|-------|
| Whole |
| 1/2 |

| |
|----------------|
| Label |
| or |
| Label no logo |
| (not for sale) |

| |
|-------------|
| Label Color |
| Dk Blue |
| Lt. Green |
| Red |
| No Color |

| |
|-----------------|
| Pickup Location |
| Gibsonville |
| Asheboro |

| |
|--------------------|
| Bringing Coolers |
| Buying Boxes |
| \$2.50 per 40# box |

We now offer these new items

- * Meat Loaf
- * Montreal Seasoned Patties
- * Chili
- * Mild - No Sugar Added
- * Jerky & Bone Broth

| |
|------------|
| Farm Name: |
| Tel: |
| Signature: |

| Organ/Bones | | BEEF |
|-------------|----------------|------|
| 170 | Soup Bones | |
| 171 | Knuckle Bones | |
| 172 | Marrow Bones | |
| 173 | Liver (Sliced) | |
| 174 | Hearts | |
| 175 | Kidneys | |
| 176 | Oxtail | |
| 177 | Tongue | |

Instructions:

| Trimmings | From your trimmings you would like: |
|-----------|-------------------------------------|
| 135 | Ground Beef (1# package) |
| 133 | Ground Beef (5# package) |
| 136 | 4oz Patties 4pk |
| 137 | 5oz Patties 3pk |
| 138 | 7oz Patties 3pk |
| 164 | Meat Loaf 16oz package |

| 139 | Montreal Seasoned Patty |
|-----|-------------------------|
| | 4oz |
| | 5oz |
| | 7oz |

50# min. per flavor per size

(50 lb Minimum)

50# minimum on any single item below

| 280 | Chili | Choice # |
|-----|-------|----------|
|-----|-------|----------|

| | | | |
|-----|-----------------------|----------|----------|
| 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 # |
| 214 | Hot Breakfast Link | No. lbs. | Choice # |
| 215 | Hot Patties | No. lbs. | Choice # |
| 217 | Hot Italian Link | No. lbs. | Choice # |
| 223 | Kielbasa Links | No. lbs. | Choice # |
| 225 | Mild - Pound | No. lbs. | Choice # |
| 226 | Mild - Link | No. lbs. | Choice # |
| 227 | Mild Breakfast Link | No. lbs. | Choice # |
| 233 | Mild Italian - Pound | No. lbs. | Choice # |
| 235 | Sweet Italian - Link | No. lbs. | Choice # |

(25# Minimum)

Farm Name: _____
 Tel: _____
 Signature: _____

****Jerky - Made from Both the Top & Bottom Round (limits other cuts from this area) Yield approximately 33%**

| Premium Flavor | | | |
|----------------|-----------------------|----------|----------|
| 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 # |

***** Bone Broth - Recipe made with 50# of your bones. (Limits getting bones back). Yields approximately 50 - 26oz containers.**

Offer Further processing of these items

| | |
|-----|-----------------------------|
| 265 | Uncurred Hot Dogs |
| 267 | Uncurred Bologna |
| 251 | Bratwurst Links - Smoked |
| 252 | Cajun Links - Smoked |
| 253 | Garlic Bratz Links - Smoked |
| 254 | Hot Links - Smoked |
| 255 | Hot Italian Links - Smoked |
| 256 | Kielbasa Links - Smoked |
| 257 | Mild Links - Smoked |
| 258 | Mild Italian Links - Smoked |
| 270 | Rendered Fat (50lb. Min) |
| 273 | Jerky ** |
| 276 | Bone Broth ** |

Smoked and cured items will be completed 10-14 days later than the rest of your order

Freezer/Cooler Location

TAG: