## **TEALS MEATS**

## Beef

Customer Name:				Phone:			
Kill Charge:		Disposal Charge:			Weight:		
Whole	Mixed Qu	arter	Hal	f Hi	nd	Front	
<u>Short Rib:</u>				ROAST		lbs.	
<u>Blade:</u> R	oast:	lbs.		Steak		inch	
<u>Prime Rib:</u>	Roast:	lbs.		Steak		inch	
<u>Sirloin Tip:</u>	Roast:	lbs.		Steak		inch	
<u>Round:</u>	Roast:	lbs.		Steak		inch	
<u>T-Bone:</u>	inch	per pkg	<u>Sirlo</u>	<u>in:</u>	inch	per pkg	
<u>Stew:</u>	lbs.	<u>Hambur</u>	<u>ger:</u>	lbs	. <u>Pattie</u>	<u>s:</u>	
Braising Rib	os: YES/NO	Soup Bo	nes:	YES/NO	<u>Frozen:</u>	YES/NO	
HEART	LIVER	TOU	NGE	TAI	L		