



HANK DEKONING LTD.
WHOLESALE – RETAIL MEATS



Beef Cutting Instructions

Customer Name _____

Customer Phone Number _____

Producer's Name _____

Kill Date _____

Whole Half Quarter Hind Front Long Loin Hip (please circle)

Dressed Weight of Animal _____

Steak Thickness _____ Inches

T-Bone Steaks _____ #/Package

Sirloin Steaks _____ #/Package

Prime Rib Steaks _____ #/Package OR Roasts _____ Lbs.

Sirloin Tip Steaks _____ #/Package OR Roasts _____ Lbs.

Round Steaks _____ #/Package OR Roasts _____ Lbs.

Blade Steaks _____ #/Package OR Roasts _____ Lbs.

Roasts—Chuck, Eye of Round, Brisket _____ Lbs.

Beef Braising Ribs YES OR NO

Beef Shanks YES OR NO

Stewing Beef YES OR NO _____ #lbs/Package How many Packages? _____

Ground Beef _____ #lbs/Package

Patties YES OR NO Size ____ 4oz OR ____ 8oz # of Cases ____ (4oz/12lbs – 8oz/15lbs)

Soup Bones YES OR FEW

Liver Heart Tongue Tail (please circle)

Any Additional Comments/Requests:

Number of Trays/Boxes of finished product (internal use) F: _____ H.B _____ Extra _____

