

Beef Cutting Instruction - Townsend Butchers

_____ Customer Name
_____ Customer Phone Number
_____ Farmers Name
_____ Pick Up Date

Whole -- ½ Beef -- ¼ beef -- 1/8th beef (circle)

_____ WEIGHT OF ANIMAL (for Townsends use only)

Steak Thickness _____ inches

T-bone Steaks OR Striploin Steaks (Circle) _____ # / Package

Tenderloin Steaks _____ #/package

Sirloin Steaks _____ #/ package

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

Sirloin Tip-- Steaks _____ #/package OR Roasts _____ Lbs

Top Round-- Steaks _____ #/ Package OR Roasts _____ Lbs

Blade -- Steaks _____ #/package OR Roasts _____ Lbs

Roasts -- (Short Rib- Rump- Eye of Round) _____ Lbs

Beef Short Ribs _____ lbs

Stewing Beef YES or NO (circle) _____ lbs / package -- how many? _____

Ground-- _____ Lbs / package

Patties-- YES or NO (circle) _____ Size (4 or 6 oz)

---- Plain OR Seasoned (circle) _____ lbs

Soup Bones-- YES or NO (circle)

Liver-- YES or NO (circle)

Heart -- YES or NO (circle)

Tongue-- YES or NO (circle)