

Stoddard's

Meat Market & Catering

BEEF PROCESSING SHEET

Name: _____ Phone: _____

Custom Label: Yes NO Source: _____

Whole Half Split Quarter Hanging Weight: _____

CHOOSE ONE: RIB ROAST RIBEYE (boneless) RIB STEAK (bone in)

CHOOSE ONE: WH ROUND STEAK TOP ROUND AND STEW or BURGER

TENDERLOIN/STRIP PORTERHOUSE/T-BONE SIRLOIN – 1 PER PKG

STEAK THICKNESS: 3/4" 1" 1-1/2"

STEAKS IN A PACKAGE: 1 2 3 4 Ind Pkg Charge

ROASTS: ARM CHUCK RUMP SIRLOIN TIP

SIZE: 2-3lb 3-4lb 4-5lb

BURGER: 1lb 1-1/2lb

SOUP BONES HEART TONGUE LIVER FLANK STEAK BRISKET

OXTAIL SHORT RIBS

OTHER PROCESSING:

SUMMER SAUSAGE: Garlic _____lbs Traditional _____lbs

STICKS: Trad _____lbs Garlic _____lbs Hot _____lb Jal/Cheese _____lbs

WEINERS OR BOLOGNA \$3.00LB

PATTIES: \$1.50LB 4X1 3X1 _____ LBS

FRESH CUTS:

Basket:
1 2 3 4 5 _____

Box:
1 2 3 4 5 _____

Bag:
1 2 3 4 5 _____

BURGER:

Basket:
1 2 3 4 5 _____

Box:
1 2 3 4 5 _____

Bag:
1 2 3 4 5 _____

OTHER:

Basket:
1 2 3 4 5 _____

Box:
1 2 3 4 5 _____

Bag:
1 2 3 4 5 _____