



Beef Instructions

Phone #: _____

Date: _____

Freezer Paper

Vacuum Sealed

Whole 1/2 1/4

Name: _____

FRONT QUARTER

Roasts 1-1/2" 2" Other _____

Arm English Chuck or All Hamburger

Short Ribs Yes or Hamburger

Brisket Yes or Hamburger

Skirt Steak Yes or Hamburger

Rib Loin Rib Steak (bone-in) or Ribeyes (boneless)

Thickness _____ #/Package _____

HIND QUARTER

Bone-In Sirloin Steaks Porterhouse T-Bone

Or Boneless Strips & Filets (both Porterhouse & T-Bone)

Thickness _____ #/Package _____

Roasts 1-1/2" 2" Other _____

Pikes Peak Rump

Rounds Whole Steaks Steaks Cut in 1/2 Cubed Hbg.

Ground Beef 1# 1-1/2# 2# Other _____

Ground Beef Patties 1/4# 1/5# Singles or Boxes

Quantity _____ (example 10, 20 #)

Flank Steak Soup Bones Stew

Heart Liver Tongue Oxtail