

BEEF ORDER FORM

PROCESS DATE	PROCESS DATE																																				
NAME	NAME																																				
PHONE	PHONE																																				
FARMER	FARMER																																				
<table border="1"> <tr> <td>BEEF</td> <td>1/4</td> <td>1/2</td> <td>1</td> <td>WT</td> <td>HWT</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td>HEART</td> <td>TONGUE</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>LIVER</td> </tr> </table>	BEEF	1/4	1/2	1	WT	HWT					HEART	TONGUE						LIVER	<table border="1"> <tr> <td>BEEF</td> <td>1/4</td> <td>1/2</td> <td>1</td> <td>WT</td> <td>HWT</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td>HEART</td> <td>TONGUE</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>LIVER</td> </tr> </table>	BEEF	1/4	1/2	1	WT	HWT					HEART	TONGUE						LIVER
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BEEF	1/4	1/2	1	WT	HWT																																
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					LIVER																																
FLANK STK	SKIRT STK																																				
FLANK STK	SKIRT STK																																				
BRISKET	BRISKET																																				
ARM	CHUCK																																				
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SOUP BONES	SOUP BONES																																				
RIBEYE	IN	OUT	SHORT RIBS																																		
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T-BONE	FILLET	NY STRIP																																			
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SIRLOIN	ROAST	STEAK																																			
SIRLOIN	ROAST	STEAK																																			
RUMP	SWISS																																				
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ROUND STK	TENDERIZE	CUBE STK																																			
ROUND STK	TENDERIZE	CUBE STK																																			
POT RST	TIP	ROAST	STEAKS																																		
POT RST	TIP	ROAST	STEAKS																																		
STEW MEAT																																					
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GROUND BEEF	PATTIES	1/3 #																																			
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PORK ORDER FORM

PROCESS DATE					PROCESS DATE				
NAME					NAME				
PHONE					PHONE				
FARMER					FARMER				
PORK	1/2	1	WT	HWT	PORK	1/2	1	WT	HWT
HAM		CURE	FRESH		HAM		CURE	FRESH	
SIDES		CURE	FRESH		SIDES		CURE	FRESH	
JOWL		CURE	FRESH		JOWL		CURE	FRESH	
HOCKS		CURE	FRESH		HOCKS		CURE	FRESH	
RIBS					RIBS				
PORK CHOPS					PORK CHOPS				
TENDERLOIN	TENDERIZED				TENDERLOIN	TENDERIZED			
PORK STK					PORK STK				
PORK RST					PORK RST				
GROUND PORK	1#	PATTIES	1/3#		GROUND PORK	1#	PATTIES	1/3#	
SAUSAGE	1#	MILD	ITALIAN	SAGE SPICY	SAUSAGE	1#	MILD	ITALIAN	SAGE SPICY
BRATS	15# mimimum			LARD	BRATS	15# mimimum			LARD