

YAR MEATS

Your Appetite Is Right!

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CALL-IN OR FAX Cutting instructions as soon as possible.

CIRCLE ONE: (Note if you are not dividing the beef with other people circle Whole Beef)
There is an extra .12cent X Dressed Weight to divide Beef into 1/3 or 1/4.

Whole

Half

Thirds**

Fourths**

Customer's Name(s): _____

Telephone#: _____

Steaks: Would you like your steaks Bone-In or Boneless?

X - (Option 1 - Bone In) T-Bone Steak, Rib Steak, Porterhouse, and Sirloin Steak.

X - (Option 2 - Boneless**) Rib Eye Steak, Fillet, New York Strip, Boneless Sirloin Strip Steak

If BEEF IS over 30 MONTHS OLD MUST PUT IN OPTION #2

**** THERE IS AN EXTRA \$.14/lb charge for getting boneless steaks.****

Steak Thickness (Standard Cut is 3/4"): Circle One 1/2 3/4 1" 1 1/2"

How many Steaks Per Package? Circle One 1* 2** 3 4 5

**** There is an extra \$.14/lb charge for 1 or 2 steaks per package (to avoid this charge get at least 3 or more steaks per package).**

- Round Steaks: 1. Regular 1/2" or 3/4" thick cut (Standard Cut is 1/2" since it is a large steak)
2. Tenderized Whole Round Steak**
3. Tenderized Minute Steaks (4 per pack) ** (Cube Steaks)
4. Debone and put into Hamburger **

You can get a combination of 1/2 and 1/2 of the four options above if desired:

(Example: 1/2 Round in HB 1/2 Round in Min. Stk).

****There is an extra \$.14lb charge on getting your Round Steak tenderized or put into Hamburger.**

Though there is an extra charge for tenderizing or deboning for Hamburger, it is worth the extra cost.

The Round Steak is a tough cut if you do not know how to cook it. Most people choose to tenderize the Round Steak or put it into Hamburger.

Would You Like to Keep the Brisket? (We automatically put the Brisket in Hamburger since it is a tough cut unless you request to keep it) CIRCLE ONE YES NO

If so, the Brisket is usually a large roast do you want it cut in half? YES NO

Would You Like to Keep the Flank Steak (We automatically put th Flank Steak in Hamburger since it is a tough cut unless you request to keep it) CIRCLE ONE YES NO

Roast: Roast includes the Chuck, Shoulder, Rump & Sirloin Tip. You can have some or all deboned for Hamburger** if that is preferred (*extra charge of \$.14/lb for deboning into hamburger or boneless roast*).

Choose Which Roast You would like to KEEP. Circle the Following

1. All Roast
2. Chuck
3. Shoulder
4. Sirloin Tip
5. Rump
6. All Roast in Hamburger

Choose 2,3, or 4 pound roast per pack? Circle One: 2# 3# 4# (Note: 3# standard cut)

Ribs: Would you like to receive the Beef Ribs (We cut them into block pieces) or would you like the rib meat into ground beef? Circle One: **KEEP BEEF RIBS** **RIBS IN HAMBURGER**

Ground Beef: 1. 1# Package**
(25 pounds min.) 2. 1 ½ # Package (part of standard cut)
3. 2# Package (part of standard cut)
4. Ground Beef Patty Thickness** Circle one ½" ¾" 1"

How many Beef Patties per Package? Circle One **4 6 8**

**There is an extra \$.14/lb for getting ground beef patties. (*The patties are separated with wax paper*)

Would you like to keep the **Soup Bone** or put the meat into Ground Beef? 1. Keep Soup Bone
2. Soup Bone in Hamburger

Would you like to keep the **Stew Meat** or put the meat into Ground Beef? 1. Keep Stew Meat
2. Stew Meat in Hamburger

Liver? Yes No

Beef Jerky Yes No
(15 pound min.)