Drop Off Date: _____

Customer Name:

_____

Address:

_____

_____

Phone: _____

Email: _____

Animal ID: _____

Producer: _____

*** PHONE:**
(615) - 374 - 7990

*** EMAIL:**
ANDERSONMEATSANDPROCESSING@GMAIL.COM

*** WEBSITE:**
WWW.ANDERSONMEATSANDPROCESSING.COM

FOR OFFICE USE ONLY:

CUT DATE: _____

☐ KILL FEE ($50.00)

☐ CUSTOM PROCESSING ($1.00 LB) _____ LBS

☐ USDA PROCESSING ($1.20 LB) _____ LBS

☐ MINIMUM FEE FOR WHOLE ANIMAL ($350.00) _____

☐ ANIMAL OVER 30 MONTHS ($25.00)

☐ TENDERIZED CUBE STEAK ($1.50 LB) _____ LBS

☐ EXTRA STEW MEAT & FAJITA MEAT ($1.00 LB) _____ LBS

☐ PATTIES ($2.00 LB) _____ LBS

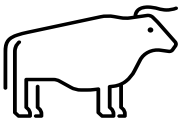
☐ BRATS ($2.00 LB + SEASONING) _____ LBS

☐ PACKAGED FAT ($1.00 LB) _____ LBS

_____CRATES + _____BRATS + _____PATTIES +

_____WHOLE HANGING CHUBS + _____BOXES

FOUND IN SECTIONS _____



BEEF CUT SHEET

NOTES:

Would you like your meat boxed for an additional fee of $2.00 per box?

☐ YES, I want to use your boxes. ☐ NO, I am bringing my own boxes and coolers.

Customer Name: _____ **Animal ID:** _____

☐ **LEFT HALF** ☐ **RIGHT HALF** ☐ **WHOLE BEEF**

SHANKS
☐ Soup Bones *(1.5" crosscut)*
OR
☐ Osso Bucco *(3" crosscut)*
OR
☐ Add Shanks to Grind

BRISKET
☐ Point & Flat **OR** ☐ Leave Whole
OR
☐ Add Brisket to Grind

CHUCK *(*you can choose all 3 options)*
☐ Arm Roasts
☐ *Flat Iron*
☐ Chuck Roasts
OR
☐ Add Chuck to Grind

RIB LOIN
☐ Rib Steaks *(Bone-In)*
OR
☐ Rib-eye Steaks *(Boneless)*
OR
☐ Add Rib Loin to Grind

RIBS
☐ English-Style Short Ribs *(3" thick)*
OR
☐ Korean-Style Short Ribs *(½" thick)*
OR
☐ Add Ribs to Grind

SHORT LOIN *(*can choose both strip & filet)*
☐ T-Bone Steaks *(Bone-In)*
OR
☐ New York Strip Steaks *(Boneless)*
☐ Filet Mignons *(Boneless)*
OR
☐ Add Short Loin to Grind

SIRLOIN *(*packed 1 to a pack if left whole)*
☐ Sirloin Steaks *(Boneless)*
Leave Whole **or** Cut in Half
OR
☐ Add Sirloin to Grind

SIRLOIN TIP
☐ Tip Roasts
OR
☐ Add Sirloin Tip to Grind

ROUND ***ATTENTION*** *Our stew primarily comes from the round. Any stew/fajita meat over 10 lbs. on a whole beef or 5 lbs. on a half of beef will be an additional $1.00 per lb.*

☐ **STEW MEAT** _____ **lbs.**
☐ **Fajita Meat**_____**lbs.**

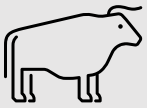
TOP ROUND
☐ Roast
OR
☐ Cube Steaks *($1.50 lb.)*
OR
☐ Round Steaks
OR
☐ Add Top to Grind

EYE OF ROUND
☐ Roast
OR
☐ Add Eye to Grind

RUMP *(BOTTOM ROUND)*
☐ Roast
OR
☐ Add Rump to Grind

FLANK & PLATE
☐ Flank Steak *(Whole)*
☐ Skirt Steaks *(Rolled Up)*
OR
☐ Add Flank/Skirts to Grind

VARITEY MEATS & BONES
☐ Kidney *(Whole)*
☐ Liver *(Sliced)*
☐ Tongue *(Whole)*
☐ Heart *(Halved)*
☐ Oxtail *(Crosscut)*



☐ Stock Bones *(bagged)* in a box

PLEASE NOTE THAT ADDITIONAL CUTS OR REQUESTS MAY BE SUBJECT TO ADDITIONAL FEES.

ADDITIONAL NOTES/CUTS:

_____
_____
_____
_____
_____
_____
_____
_____
_____

☐ **BRATS**
Brats are measured in 25 lb. batches and are $2.00 per lb. plus the cost of ingredients. ***(See Website for Ingredient List & Flavors.)***

_____
_____

STEAK THICKNESS: **¾"** **1"** **1 ¼"** **1 ½"**

*(*Our Standard Filets are cut 1 ½" thick unless requested otherwise.)*

PACKING & GRIND INSTRUCTIONS:

Steaks in a Package: *(*Single Pack Fee $)* 2 4 6

Roast Size: 2-3 lbs. **OR** 4-5 lbs.

Ground Beef: 1 lb. 2 lbs. 5 lbs. 10 lbs.

Ground Beef Package: Chub Sleeves **OR** Vacuum Sealed

Patties: *($2.00 per lb.)*_____ lbs. *(Minimum of 20 lbs. required)*
☐ Sliders *(3" x 5/8" thick, 6 per pack)*
☐ 4" x 1/2" *(4 per pack, approx. 4 oz. per patty)*
☐ 5" x 1/2" *(4 per pack, approx. 7 oz. per patty)*