

Beef Fabrication Form

Producer (Owner of Animal) Name: _____

Primary Phone # _____

Your Name: _____

Secondary Phone # _____

1. Amount you are getting

Quarter! **Half** **Whole**

Notes: _____

#1! If you are getting a $\frac{1}{4}$ of a beef. Your instructions need to be the same as the person that is getting the other $\frac{1}{4}$

2. Ground Beef Package Size

1lb **1 ½ lb** **2lb**

Notes: _____

3. Size of steaks (applies to all steaks) (including sirloins) !

1in (recommended) **1 ¼ in** **1 ½ in**

Notes: _____

#3! The more rare you like your steaks, the thicker the cut you will like.

4. How many steaks per package? !

One **Two** **Three**

Notes: _____

#4! If you would like 1 steak per package, you must choose to not have T-bones.

5. Chuck

Chuck Roast **Ground Beef**

Notes: _____

6. Pot (Arm) Roast

Yes **Ground Beef**

Notes: _____

7. If yes, Roast size (chuck and pot)

2-3 lbs **3-4lbs** **4-5lbs** **5-6lbs !**

Notes: _____

#7! 3-4lbs is the most common choice. The size of your roasts depend on the size of your crockpot and the size of your family

8. Ribeye Loin !

Ribeye **Prime Rib**

Notes: _____

9. Ribs

Yes **Ground Beef**

Notes: _____

#8! Ribeye and Prime Rib are the same cut of meat. Either we cut the meat into your chosen steak size or leave it whole for a prime rib.

10. Brisket

Whole Point & Flat Ground Beef

Notes: _____

11. Flank and Skirt!

Yes Ground Beef

Notes: _____

#11! Flank and Skirts are thin pieces of meat that are typically used for fajitas or finger steaks.

12. Soup Bones and/or Shanks

Soup Bones Shanks No

Notes: _____

#12! Soup Bones are just a bone with very little meat. Shanks have meat surrounding the bone.

13. Stew meat 1-2lb/package

Yes Ground beef

Notes: _____

#14! ¼ beef can get 1-3 packages
½ beef can get 1-6 packages Whole beef can get 1-12 packages

14. If yes, Stew meat

◦ _____ # of packages !

Notes: _____

15. Beef Loin Steak !

Tenderloin and New York Strip Steak T-Bone

Notes: _____

#15! The T-bone steak would be the bone-in version of this cut. If you don't want the bone, choose Tenderloin and NY steak.

The tenderloin is the small piece of meat on a T-bone and the NY strip is the big piece of meat on a T-bone.

16. Top Round

Round steak Tenderized round steak Ground Beef

Notes: _____

#17! The Bottom round is a very lean piece of meat. This cut is commonly put into ground beef so it helps to make the ground beef leaner.

17. Bottom Round

Round roast Round steak and ground beef Ground beef

Notes: _____

If you would like a lot of ground beef turn your brisket, flank and skirt, bottom round, and roasts into ground beef.

****You can't have a lot of ground beef and keep all of your cuts at the same time****

Value Added

You can choose to turn some of your ground beef into any of our "value added" items. These are the items that are offered to you at a discounted rate from our retail products. These items must be ordered in a 25 pound batch. (25lb, 50lb, 75lb)

Example: snack sticks @ \$4.00/pound vs retail price of \$11.00/pound

Smoked Brats

1. Smoked brats (\$4.00/lb.)
 - a. 25lbs 50lbs 75lbs
2. Smoked brats with cheddar cheese (\$5.00/lb.)
 - a. 25lbs 50lbs 75lbs
3. Smoked brats with jalapeno and cheddar cheese (\$5.00/lb.)
 - a. 25lbs 50lbs 75lbs

Snack Sticks

4. Snack sticks original (\$5.00/lb.)
 - a. 25lbs 50lbs 75lbs
5. Snack sticks teriyaki (\$5.50/lb.)
 - a. 25lbs 50lbs 75lbs
6. Snack sticks with cheddar cheese (\$6.00/lb.)
 - a. 25lbs 50lbs 75lbs
7. Snack sticks with jalapeno and cheddar cheese (\$6.00/lb.)
 - a. 25lbs 50lbs 75lbs
8. Snack sticks with pepperjack cheese (\$6.00/lb.)
 - a. 25lbs 50lbs 75lbs

Smoked Summer Sausage

9. Summer sausage original (\$4.00/lb.)
 - a. 25lbs 50lbs 75lbs
10. Summer sausage with cheddar cheese (\$5.00/lb.)
 - a. 25lbs 50lbs 75lbs
11. Summer sausage with jalapeno and cheddar cheese (\$5.00/lb.)
 - a. 25lbs 50lbs 75lbs

Smoked Country Style Sausage

12. Country Style Sausage (\$4.00/lb.)
 - a. 25lbs 50lbs 75lbs