Calfee Cattle Processing Sheet QUARTER | HALF | WHOLE

\*\* BEEF \*\* Deposit Paid: $\_\_\_\_\_\_\_\_\_\_\_\_

 Pmt. Method: \_\_\_\_\_\_\_\_\_\_\_\_

 Processing Date: \_\_\_\_\_\_\_\_\_\_

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone # \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

ROASTS: CIRCLE ONE: \*\* Any cut circled “NO” will be extra ground beef \*\*

Arm (Shoulder) Y / N

Chuck Y / N

Sirloin Tip Y / N

Rump Y / N

STEAKS: CIRCLE ONE:

Rib Eye Y / N Bone In / Bone out inch(es)\_\_\_ / per pk \_\_\_

T-Bone Y / N Bone In / Bone out (Filet and NY Strip) inch(es)\_\_\_ / per pk\_\_\_

Sirloin Y / N Whole OR Steaks inch(es)\_\_\_ / per pk\_\_\_

HAMBURGER 1 lbs. packages

CUBE STEAK Y / N

SHORT RIBS Y / N

BEEF STEW Y / N

BRISKET Y / N Comments: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

SOUP BONES Y / N \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

OX TAIL Y / N Other requested cuts:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

ORGANS Y / N \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_