

~~#~~ Gold G

TC-275/16

CUT FOR: \_\_\_\_\_ KILL DATE: ~~\_\_\_\_\_~~  
 CONTACT NUMBER: \_\_\_\_\_ CUT DATE: \_\_\_\_\_  
 OWNER: ~~\_\_\_\_\_~~ contact #: ~~\_\_\_\_\_~~ Date Sold: \_\_\_\_\_  
 WEIGHT: \_\_\_\_\_ Expected P-up date: \_\_\_\_\_  
 Whole Half Front Hind

PLEASE ENCIRCLE DESIRED ITEMS  
 ORGANS HEART LIVER TONGUE OXTAIL KIDNEY Hanging tender  
 STEAK THICKNESS 3/4" 1" 1 1/4" Steaks per pack: 2  
 ROAST SIZE 3-4 4-5 5-6 pounds  
 Trim/Hamburger pack size: 1 lb 1 1/2 lbs 2 lbs  
 Stew packs (if applicable): 1 lb Some 2 lbs

We recommend

CHUCK: ROAST or STEAK or HAMBURGER Bone in or Boneless roast  
 CROSS RIB: ROAST or STEAK or <sup>rest</sup>HAMBURGER Bone in or Boneless roast  
 BLADE: ROAST or <sup>top portion</sup>STEAK or HAMBURGER Bone in or Boneless roast  
 RIB: RIB STEAK or RIBEYE STEAK or PRIME RIB ROAST  
 BRISKET POINT: YES NO  
 SHORT RIBS: YES NO 3" & 6"  
 SOUP BONES: FEW/MEATY LOTS/MEATY NO  
 FLANK STEAK: YES NO  
 FLAP STEAK: YES NO  
 TRI TIP: YES NO  
 LOIN: T-BONE STEAKS or NEW YORK & FILLETS or ROASTS t-bone  
 TOP SIRLOIN: STEAK or ROAST steak  
 SIRLOIN TIP: ROAST or STEAK roast  
 INSIDE ROUND: ROAST or <sup>minute</sup>STEAK or STEW GRIND roast  
 OUTSIDE/EYE ROAST or STEAK or STEW GRIND roast

POSTED

ADDITIONAL INSTRUCTIONS:

TLC RANCH  
 01/18/2022 GOLD  
 STR  
 B 289

794.75

11 lbs  
 Minute  
 Steak