

Silver D

CUT FOR: _____
CONTACT NUMBER: _____
OWNER: _____ contact #: _____
WEIGHT: _____

KILL DATE: Sept 2/21
CUT DATE: Sept 22
Date Sold: _____
Expected P-up date: _____

Whole Half Front Hind

PLEASE ENCIRCLE DESIRED ITEMS

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

We recommend

CHUCK: } ROAST or STEAK or HAMBURGER Bone in or Boneless roast
CROSS RIB: } 1/2 ROAST or STEAK or HAMBURGER Bone in or Boneless roast
BLADE: } 1/2 ROAST or STEAK or HAMBURGER Bone in or Boneless roast
RIB: RIB STEAK RIBEYE STEAK PRIME RIB ROAST
BRISKET: Whole Grind Stew
SHORT RIBS: YES ~~NO~~
SOUP BONES: FEW/MEATY LOTS/MEATY NO
FLANK STEAK: YES HAMBURGER
LOIN: T-BONE STEAKS or NEW YORK & FILLETS or ROASTS t-bone
TOP SIRLOIN STEAK: YES NO HAMBURGER
SIRLOIN TIP: ROAST STEAK roast
ROUND BROKEN DOWN? 1/2 + 1/2 YES NO HAMBURGER
IF YES: INSIDE RD OUTSIDE RD EYE OF RD roast

ADDITIONAL INSTRUCTIONS:

(A) SILVER
TLC Ranch
2 Sept 2021
UTM HR
322
1159rey

SEE BACK OF PAGE FOR GUIDE.