

CUT FOR: Silver E
 CONTACT NUMBER: _____
 OWNER: TLC contact #: _____
 WEIGHT: _____

KILL DATE: Sept 2 / 21
 CUT DATE: Sept 23
 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: } ROAST or STEAK or HAMBURGER Bone in or Boneless roast
 BLADE: } 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:

(B) TLC Ranch
Silver 2 Sept 2021
VTM HR
328
G60 Purple

SEE BACK OF PAGE FOR GUIDE.