

CUT FOR: JLCY
 CONTACT NUMBER: _____
 OWNER: Sunny Slope contact #: _____
 WEIGHT: _____

KILL DATE: _____
 CUT DATE: SEPT 1/2021
 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

CHUCK:	<input checked="" type="radio"/> ROAST or STEAK or HAMBURGER	Bone in or <input checked="" type="radio"/> Boneless	We recommend roast roast roast t-bone roast roast
CROSS RIB:	<input checked="" type="radio"/> ROAST or STEAK or HAMBURGER	Bone in or <input checked="" type="radio"/> Boneless	
BLADE:	<input checked="" type="radio"/> ROAST or STEAK or HAMBURGER	Bone in or <input checked="" type="radio"/> Boneless	
RIB:	<input checked="" type="radio"/> RIB STEAK	RIBEYE STEAK PRIME RIB ROAST	
BRISKET:	<input checked="" type="radio"/> Whole	Grind Stew	
SHORT RIBS:	<input checked="" type="radio"/> YES	NO	
SOUP BONES:	<input checked="" type="radio"/> FEW/MEATY	LOTS/MEATY NO	
FLANK STEAK:	YES <input checked="" type="radio"/> HAMBURGER		
LOIN:	<input checked="" type="radio"/> T-BONE STEAKS or NEW YORK & FILLETS or ROASTS		
TOP SIRLOIN STEAK:	<input checked="" type="radio"/> YES	NO HAMBURGER	
SIRLOIN TIP:	<input checked="" type="radio"/> ROAST	STEAK	
ROUND BROKEN DOWN?	YES NO HAMBURGER		
IF YES:	<u>INSIDE RD</u> <u>STK</u> <u>OUTSIDE RD</u> <u>Rst</u> <u>EYE OF RD</u> <u>Rst</u>		

ADDITIONAL INSTRUCTIONS
 Sunny Slope WHF
 12 Aug 2021
 UTM HR
 295

cut SEPT 1/2021

SEE BACK OF PAGE FOR GUIDE.