Complete \_\_\_\_\_\_\_\_\_\_\_\_\_­­\_\_­\_\_ ¼ ½ 1

Wt. \_\_\_\_\_­­­\_\_\_\_\_\_\_\_\_\_

**Walnut Acres Custom Butchering – Beef Cutting Order**

Return via email to [walnutacres@walnut4meat.com](mailto:walnutacres@walnut4meat.com) or call 815-615-9620

**Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Producer \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

\*\*\* For each category, please **circle** your preferred cut - *Please call if wanting specialty cuts not listed. \*\*\**

*(Leave these lines blank)*

**\_\_\_\_\_\_ RIB STEAKS** Rib steaks (bone in), or ribeye (boneless)

How thick? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ( 1 inch is average)

How many per pack? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**\_\_\_\_\_\_ CHUCK & ARM** Pot roast - \_\_\_\_\_\_\_\_\_\_\_ pounds each (3#-4# is average)

**\_\_\_\_\_\_ BRISKET** Yes or No

**\_\_\_\_\_\_ SIRLOIN STEAKS**  How thick? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ( 1 inch is average)

How many per pack? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Normally 1 per pack

**\_\_\_\_\_\_ T-BONE & PORTERHOUSE** Bone-in or Boned out for NY Strip and Filets

How thick? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ( 1 inch is average)

How many per pack? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**\_\_\_\_\_\_ ROUND** (choose 1 or 2) Roasts, regular steaks, tenderized steaks, cubed steaks, ground beef

**\_\_\_\_\_\_ RUMP & SIRLOIN ROASTS** \_\_\_\_\_\_\_\_\_\_\_ pounds each (3# is average)

**\_\_\_\_\_\_ GROUND BEEF** Bulk in 1# packs Bulk in 2# packs Patties: How many packages \_\_\_\_\_\_

\_\_\_\_\_\_ (Crates cuts)

\_\_\_\_\_\_ (Crates ground)  **SHORT RIBS - SOUP BONES - STEW MEAT – SKIRT – FLANK**

\_\_\_\_\_\_ (Total crates) HEART – LIVER – TONGUE – OXTAIL - SUET