

J & J Quality Meats 1009 12B Rd Bourbon, IN

Whole/Half Beef Cut Sheet jjmeatssecretary@gmail.com

Name _____ Date _____ Date of Drop off _____

Phone _____ Farmer's Name _____

For notification when finished: Text message ___ or Phone call ___

Check mark beside each cut you want to select. All words in parenthesis mean you can choose either or. All orders are due on the week the Beef is dropped off. If we do not receive the order the week it's due in, we reserve the right to process the beef to a standard order when it's ready to cut.

_____ Same as last time

Hind Quarter

- ___ Filet
- ___ T-Bone Steak (Or New York Strip)
- ___ New York Strip Steak (Or T-Bone)
- ___ Sirloin Steak
- ___ Sirloin Tip Steak
- ___ Sirloin Tip Roast
- ___ Round Steak
- ___ Cube Steak, (Additional Cost)
- ___ Round Roast

Front Quarter

- ___ Chuck Roast
- ___ Arm Roast
- ___ Ribeye Steak
- ___ Brisket ___ whole ___ cut in half
- ___ Stew Meat (Additional Cost)
- How many lbs? _____
- (Anywhere from 1# to 20#)
- ___ 1# per pack or ___ 2# per pack

Miscellaneous

- ___ Short Ribs
- ___ Shank Bones
- ___ Neck Bones
- ___ Knuckle Bones
- ___ Marrow Bones
- ___ Liver
- ___ Heart
- ___ Tongue

Ground Beef

- | | |
|-------------|-------------------------------------|
| Bulk | Patties (Additional Cost) |
| ___ 1# | ___ 20# (minimum, rest bulk) |
| ___ 1½# | ___ 25% (rest bulk) |
| | ___ 33% (rest bulk) |
| | ___ 50% (rest bulk) ___ All patties |
| | ___ 66% (rest bulk) |
| | ___ 75% (rest bulk) |

Steak Thickness ___ 3/4in. ___ 1in. ___ 1½ in. ___ 2in. Steak packaging ___ 2 per pack ___ 3 per pack

_____ Bag or Box meat for pickup (Additional Cost)

Comments or special requests _____

We will do our best to accommodate special requests but we cannot make any guarantees. Please call to confirm availability of all special requests. We reserve the right to make changes to the cut orders if necessary