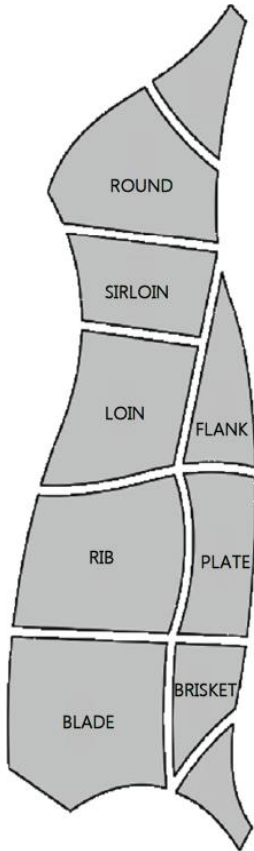




Beef Cutting Instructions

Customer Name:	Date:
Phone:	Hot Hanging Weight:
Email:	
Address:	(Circle) Whole or Half



Round	Roast / Steaks
Sirloin	Roast / Steaks
Loin (T-Bone)	Steaks
Rib	Roast / Steaks
Cross Rib	Roast / Steaks
Short Rib	Yes or No (Circle)
Blade	Roast / Steaks Or Ground Beef
Brisket	Yes or No (Circle)
Stew Meat	Yes or No (Circle) 1 lb or 2 lb if yes
Soup Bones	Yes or No (Circle)

Roasts – Size in lbs		Vac Seal / Paper Seal	Vac seal - \$0.35/pk
Steaks – per pack _____	Thickness: ½", ¾" or 1"	Vac Seal / Paper Seal	
Ground Beef weight per pack	1 lb or 2 lb		
Boneless Cuts	Yes or No		Additional \$0.10/lb
Custom Processing – 30 lb minimum order / type			
Type	Amount	Wrapping	Processing Pricing
Patties		Vac Seal / Box	\$1.50/lb
MSM Signature Patties		Vac Seal/Box	\$2.50/lb
Smoked Ukrainian Sausage		Vac Seal/Paper Wrap	\$2.75/lb
Smoked Farmers Sausage		Vac Seal/Paper Wrap	\$2.75/lb
Smoked Jalapeno Cheddar Sausage		Vac Seal/Paper Wrap	\$3.25/lb
Fresh Sausage		Vac Seal/Paper Wrap	\$2.50/lb
Snack Sticks		Vac Seal/Paper Wrap	\$3.25/lb
Pork Ratio for Sausage:			