

# WP MEAT COMPANY-BEEF PROCESSING SHEET

\*Please circle which option you choose & fill in the number per package. If you do not want a type of cut, leave it blank\*  
Quarter of Beef will be charged an additional \$0.25 per pound.

Producer Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Customer Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Kill Date: \_\_\_\_\_ Processing Date: \_\_\_\_\_ **Whole or Half or Qtr** Weight: \_\_\_\_\_ x \$1.00

Kill Fee: \$25 Backbone Fee: \$50

**Fat:** Y or N      **Liver:** Y or N      **Heart:** Y or N      **Tongue:** Y or N

## FRONT QUARTER

**Short Ribs:** Y or N      **Boiling Beef:** Y or N      **Shank bones:** Y or N

**Brisket:** Whole or Half

**Arm Roast:** 2lb or 3lb

**Chuck Roast:** 2lb or 3lb

**Ribeye:** Boneless or Bone-In Thickness: ½" or ¾" or 1" or 1 ½"

## HIND QUARTER

# per pkg \_\_\_\_\_

**Flank Steaks:** Y or N

**Sirloin Tip Roast:** 2lb or 3lb

**Rump Roast:** 2lb or 3lb

**Round Steaks:** ½" or ¾" **OR** **Cube Steaks** # per pkg \_\_\_\_\_ lbs Tenderizing x \$0.75

**Stew Meat:** 1lb pkg or 2lb pkg \_\_\_\_\_ lbs x \$0.75

**Sirloin Steaks** Thickness: ½" or ¾" or 1" or 1 ½" # per pkg \_\_\_\_\_

## STEAK OPTIONS:

• **Porterhouse/T-Bones:** Thickness: ½" or ¾" or 1" or 1 ½" # per pkg \_\_\_\_\_

**OR**

• **New York Strip:** Thickness: ½" or ¾" or 1" or 1 ½" # per pkg \_\_\_\_\_

**And**

**Filet:** Thickness: ½" or ¾" or 1" or 1 ½" # per pkg \_\_\_\_\_

## TRIM/GRIND/BURGER

**Bulk Tubes:** 1lb or 1 ½lb or 2lb

**Patties:** 4oz or 6oz # per pkg \_\_\_\_\_ lbs Patties x \$1.00

## Boxes: