WP MEAT COMPANY

WHOLESALE BEEF PROCESSING SHEET

Please circle which option you choose & fill in the number per package. If you do not want a type of cut, circle no, or leave it blank

Producer Name:_____ Phone:_____

Kill Date:_____ Processing Date:_____ **Whole or Half** Weight:_____ x $1.20

Kill Fee: $75 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: 2-3lb or 3-4lb

Chuck Roast: 2-3lb or 3-4lb

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: 2-3lb or 3-4lb

Rump Roast: 2-3lb or 3-4lb

Round Steaks: ½" or ¾" **OR Cube Steaks** # per pkg____ ____lbs Tenderizing x $1.00

Stew Meat: 1lb pkg or 2lb pkg ____lbs x $1.00

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

Patties: 4oz or 6oz # per pkg _____ (25 lb minimum on patties) ____lbs Patties x $1.00

Boxes Yes or No: