Beef Processing Sheet				Please indicate at time of delivery: Processing is an additional \$10.00 Heart Tongue Liver kidney oxtail		
Donald's Meat Processing		Name:		<ul> <li>Email Address:</li> <li>Hang Time:</li> <li>* unless otherwise specified, carcass will hang 10-14 days</li> <li>Name of person that grew animal:</li> <li>Circle one:</li> <li>1/4 Beef or</li> <li>1/2 Beef or Whole Beef</li> </ul>		
Circle One:	<b>Steak T</b> 3/4" 1"  Other:	hickness Ro	oast Size:	Steaks Per Pacl		
en ele one.	☐I have a f	arm name label on file – plea	se use	eed to add my farm nam	ne to my label	
Addition	al Instructions:	"X" all that apply: An □ Chuck Roast Bon □ Brisket □ Chuck Steak Bon	ne-In or	☐ Boneless Chuck Ro ☐ Flat Iron ☐ Ranch Steak ☐ Chuck Eye Steak ☐ Arm Roast ☐ Mock Tender ☐ Boneless Short Ri	oast	
			RIB	Brisket		
I	I. Prime I	to select options on numb Rib Roast □ Bone-In □ ort Ribs	Boneless or		_	
		"X" to select options: Anything unmarked will be put into ground beef				
Addition	al Instructions:	Porterhous T-Bone  No Porterhouse or T- Bones can be cut out o any animal over 30 months of age	se or	Tenderloin  Whole Steaks (F  New York Strip Boneless Bone-In	Filet Mignon)	
			SIRLOIN			
I. Top		to select options on numb Sirloin Roast otte Roast oin Tip Roast	er I and II: Anythir or or	ng unmarked will be p  Top Sirlo  Culotte S  Sirloin T	in Filets teak	
			ROUND			
III		to select options on numb Round Roast or tom Round Roast or Round Roast or		nd Top Round Steaks		
groun additiona pattie pr	cuum Packaging d beef is an al \$1.50/lb and ocessing is an nal \$1.50/lb	☐ Bones for Dogs ☐ Soup Bones ☐ Flank Steak ☐ Skirt Steak	"X" all that app		□ Vacuum Sealed □ Chub Bag □ Bulk 1lb □ Bulk 5lb □ 4oz Pattie	

Storage Fees may be added to your invoice if meat is not picked up within a reasonable time