Wolf Creek Farm

P.O. Box 10
Wolftown, VA 22748
(540) 948-5574 - F(253) 550-0632

CUSTOMER NAME:	Last			First			
Street		City		State		Zip	
Home Phone		Cell Phone					
eMail							
Quarter		Half		Whole		Order Date	
WCF Office Info:	WCF Tag			Harvest Date			

Beef Processing Sheet

General

(HQ) Flank Steak		(FQ) Brisket	
(FQ) Short Ribs		(HQ/FQ) Arm Bone for Soup	
(HQ/FQ) Stew Meat		(HQ/FQ) Bones	

Steak Thickness (inches)		Roast Size (lbs)		Ground Pkg Size (lbs)	

ANY OF THE ABOVE ITEMS YOU DO NOT DESIRE WILL BE DEBONED AND PROCESSED INTO GROUND BEEF

FRONT QUARTER

Rib Section	Rib Steak (Bone-in)		Rib Roast (Bone-in)		Rib Eye Steak (Delmonico) (Boneless)			
Chuck Section	Chuck Steak (Boneless Strip)		Chuck Roast (Boneless, Rolled & Tied)		or	Ground Chuck (Loose)		
						Flat Iron Steak		

HIND QUARTER

Loin	Standard	T-Bone Steak (Bone-in)		Porterhouse Steak (Bone-in)		Sirloin Steak (Bone-in)		
	Optional	Filet Mignon (Boneless)		NY Strip Steak (Boneless Strip)		Top Sirloin Steak (Boneless Strip)		
Round	Eye Round Roast			Steak		Ground		
	Top Round Roast			Steak		Ground		
	Bottom Round Roast			Steak		Ground		
	Sirloin Tip Roast			Steak		Ground		

Organs	Heart		Kidney		Liver		Tongue	
	Hanging Tender		Skirt		Oxtail			

SPECIAL INSTRUCTIONS: