BEEF CUTTING I	<u>NSTRUCT</u>	<u>IONS</u>	/HOLE	HALF	A Items)	MIXE	D 1/4	
Rangeland Meats	Customer Na	me:		(1102.5.0	Beef Origin #:	<u>OF</u>	FICE USE	
	Customer Phone Number: D.A.							
(250) 571-4551	Customer Em	Customer Email:						
HEFFLEY CREEK, BC PLANT 86								
Brown Paper Wrap	Paper Wrapped: Vacuume Packed (additional charge):					VP	LBS	
Offals: Liver Heart T	ongue Kidne	y Oxtail Nor	n-Edible Waste (Dog	Scraps)	Bones	VP	LBS	
Roast Size: 3-5 lbs 6-9 * typically 3-5 lbs Steak Thickness: 1" 1 ¼ Steaks per pack (serving): 2 Ground Beef per pack: 1 lb Stew per pack: 1 lb 1 Number of Stew Packs: Please Note - If Value Add below will be taken Due to the safety of our cutting crew	" 1 ½" 3 4 1.5 lb 2 lb .5 lb 2 lb .6 ltems are weather the state of the state	custom:"		BRISKET PLA	FLANK SHANK	ONDON A		
Cross Rib: Steak	Roast		Value	Added Pro	ducts (addit	ional charge	s apply)	
Prime Rib: Steak	Roast		min 20 lb batch			′ 	Total	
Short Rib: Please choose one Option			Patties, Sa	Patties, Sausages, Jerky options requested lbs				
* Option 1	BBQ - 4-6 piec	e ribs (1/2" length)	Tenderized St	eak Steal	Cut		to keep	
* Option 2	Reg - single ril	os (2 1/2" length)		lbs	VP wt:	<u>0</u>	OFFICE USE	
* Option 3	Ground		Kept for VA:	<u>0</u>	FFICE USE	Freezer	/Cooler	
Brisket: Whole	Roast	Ground		LBS	bags in _			
Chuck: Steak	Roast	Ground		LBS	bags in _			
Inside Round: Steak	Roast			LBS	bags in _			

Outside Round: Steak

Flank Steak:

Signature @ Pickup:

Shanks:

Top Sirloin: Steak

Sirloin Tip: Steak

Roast

Roast

Roast

& NY Striploin Steak * Option 3 T-Bone, NY Striploin, Tenderloin Stks

No (Ground/Trim)

No (Ground/Trim)

Short Loin: Please choose one Option

Yes

Yes

Date:

* Option 1 T-Bone Steak

* Option 3 only available with a whole beef order

* Option 2 Tenderloin: Steak

	Comments / Special Ins	structions:	
Whole			
erloin Stks			
erioin stks			
	Location Summary:	OFFICE USE	Freezer/Cooler
	Fresh Cuts	bags	
	TStk / Bones	bags	
	Offals	bags	

bags in

LBS