



NAME: \_\_\_\_\_  
 PHONE: \_\_\_\_\_  
 DATE: \_\_\_\_\_

TAG: \_\_\_\_\_  
 WEIGHT: \_\_\_\_\_

YOU ORDERED: WHOLE HALF FRONT QUARTER HIND QUARTER SPLIT HALF  
 (circle one)

**ROASTS:**

(Select the weight you prefer for each roast)

Rump	2#	<u>3#</u>	4#	5#	Grind for burger
Sirloin Tip	2#	<u>3#</u>	4#	5#	Grind for burger
Arm	2#	<u>3#</u>	4#	5#	<u>Grind for burger</u>
Chuck	2#	<u>3#</u>	4#	5#	Grind for burger

Would you prefer bone in or boneless? Bone In

**STEAKS:**

(Indicate thickness and quantity per package, standard thickness is 1 in for all steaks)

Ribeye/Rib Steak  
 Thickness 1 inches 2 per package  
 Would you prefer bone in or boneless? Bone In

Top Sirloin  
 Thickness 1 inches 1 per package

(Select one)

T-Bone and Porterhouse  
 Thickness \_\_\_\_\_ inches \_\_\_\_\_ per package

OR

NY Strip and Tenderloin  
 Thickness 1 inches 2 per package

**ROUND:**

Round Steak  
 Thickness (3/4 in is standard) \_\_\_\_\_ inches \_\_\_\_\_ per package

Tenderize (.70 per #) Yes/No

Cube Steak \_\_\_\_\_ per package (.70/lb)

Stew Meat 3 # packages (.70/lb)

Or Grind into burger YES/NO

Short Ribs (circle one) Yes, I want them No, grind into burger

Soup Shanks (circle one) Yes, I want them No, grind into burger

**HAMBURGER:**

(circle one) 1 lb. packages OR 1.5 lb. packages

Patties Made (1.00 per lb.)

(circle one) 1/4 lb. OR 1/3 lb.

Circle if you want organs or make into braunschweiger (1.89/lb.)

Heart Liver Tongue Braunschweiger

Circle if you wish to keep or it gets made into burger

Brisket Flank Steak Skirt Steak

**SAUSAGE PRODUCTS:**

4 Ring Bologna (2.25/lb) 6 Summer Sausage (2.25/lb)

6 Snack Sticks (3.50/lb) \_\_\_\_\_ Beef Jerky (5.00/lb)

8 Wieners (2.50/lb)

**COMMENTS OR SPECIAL REQUESTS:**

- Please cut hanger steak
- Make sausage sticks jalapeño cheddar flavor
- keep dog bones



More Questions? Please contact: Michelle or Drew Brinker  
 baraboomeatmarket@gmail.com 608-356-5574