FRIENDLY BUTCHER

DATE: ____________
CUSTOMER NAME: ___________________ PHONE: ___________________
FARMER NAME: ___________________ PHONE: ___________________

1/2 BEEF
HANGING WEIGHT ______  WHOLE WEIGHT ______
PROCESSING COST ______  SLAUGHTER COST ______

STEAKS: #/PKG ______  THICKNESS ______

ROASTS: _______ LB

ROUND STEAK: Y/N (OR GROUND OR CUBED) _____ LB/PKG
SIRLOIN STEAK: Y/N (OR GROUND OR CUBED) _____ LB/PKG

SHORT RIBS: Y/N  SOUP BONES: Y/N  OX TAILS: Y/N  NECK BONES: Y/N

ORGAN MEAT: LIVER: Y/N  KIDNEYS: Y/N  LUNGS: Y/N  SPLEEN: Y/N  PANCREAS: Y/N

OTHER: HEART: Y/N  TONGUE: Y/N

ADDITIONAL: TRACHEA, GULLET, TRYPE, MARROW BONES FROM LEGS CUT INTO APPROPRIATE SIZE LENGTHS