

NAME _____ PHONE _____
 ADDRESS _____
 EMAIL _____ BUFFALO FROM _____
 WEIGHT _____ ID _____ SPLITTING WITH _____

1 BUFFALO ½ BUFFALO ½ OF ½ BUFFALO ¾ BUFFALO

CUTTING INSTRUCTIONS

ROASTS 2-2 ½ 3-3 ½ 3 ½ - 4 4-5 GRIND

STEAKS ½" ¾" 1" 1 ¼" FILETS & NY STRIPS

NOTES _____

RIBEYES OR RIBSTEAKS

SIRLOIN TIP ROAST STEAKS NOTES _____

ROUND REG TENDER SWISS MIN. STKS BURGER GR ROUND

RUMP ROLLED BONE-IN GRIND

SHORT RIBS (YES OR NO)

SOUP BONES 1 2 3 4 5

STEW # PKGS _____ 1LB 1 ½ LB 2LBS

HAMBURGER 1LB 1 1/2LB 2 LBS

½ HAMB 1/2 PATTIES 1/3 HAMB 2/3 PATTIES ¼ HAMB ¾ PATTIES
 2/3 HAMB 1/3 PATTIES ¾ HAMB ¼ PATTIES

PATTIES THIN THICK 3IN 4IN 5IN 6IN

LIVER HEART TONGUE

MISCELLANEOUS CUTS _____
 SPECIAL INSTRUCTIONS _____

Front Quarter—ribeyes, roasts, soup bones, burger
 Hind Quarter—rounds, T-bones, sirloins, burger, tip

CART _____ BOXES _____