BEEF CUTTING ORDER	DRTING LOCAL A	Contact: 🗌 Farm 🗌 Buyer?
Farm/Farmer Name:		Buyer Name:
Phone:	THUNDER BAY	Phone:
Date:	MEAT PROCESSING	Weight:
	35-2231 or by email to info@tbaymeats.c ssing orders are limited to a maximum of	com no later than five days following your f two per animal; one order per side.

## **FRONT**

BLADE: ( all steaks all roasts half	/half )			
CROSS-RIB: ( all steaks all roasts )				
PRIME RIB: ( all steaks all roasts h	nalf/half)			
( T-BONE STEAKS )				
BEEF SHORTRIBS: ( yes no )				
SHANK SOUP BONES WITH MEAT: ( y	es no )			
BRISKET: ( yes no )				
STEW BEEF: ( yes no )				
<b>HIND</b> ROUND STEAKS:(yes no) CUTLETS: (yes no)	<b>NOTE:</b> If you do not wish to have either round steaks or cutlets you will receive more roasts.			
SIZE AND PACKAGING:				
STEAKS: ( ¾" 1″ 1.5″ ) or thick	er:			
HAMBURGER PACKS: ( 1lb 1.5lb	2lb ) or more:			
ROAST SIZE: ( 3-4lbs 4-5lbs 5-	6lbs 6-7 lbs )			
SAUSAGES ( min 30 lbs )				
$\Box$ FRESH BEEF SAUSAGE $\Box$ ITALIAN SAUSAGE (MILD – MED – HOT) $\Box$ SMOK				

\*\* Additional fees for smoking and sausage-making will be charged by the further-processor of your choice if you choose to use these services. Please contact your further-processor for information on their services and fees.