	ROUND	сниск	LOIN	RIB	BRISKET	ORGANS	LINK SAUSAGE	
SIRLOIN TIP ROAST OR STEAK		CHUCK ROAST	SIRLOIN STEAK	BONE-IN RIB ROAST	BRISKET	LIVER HEART	YES NO	
BOTTOM RD ROAST		OR	T-BONE STEAK	BONELESS RIB ROAST AKA PRIME RIB	BBQ RIBS	TONGUE OXTAIL	\$1.75/LB	
EYE ROUND ROAST OR STK		CHUCK STEAK	PORTERHOUSE STEAK	OR	SHORT RIBS	BONES	MILD	
RUMP ROAST		OR	OR	BONE-IN RIB STEAK		NECK BONES	нот	
LONDON BROIL		CHUCK EYE STEAK (BONELESS)	SIRLOIN STEAK NEW YORK STRP	BONELESS RIBEYE STEAK	SKIRT STEAK	SOUP BONE CANOE BONES	JALAPENO	
		SHOULDER ARM ROAST	TENDERLOIN - WHOLE or FILET - THICKNESS	томанажк	FLANK STEAK	THOR'S HAMMER		
CUBE STEAK STEW MEAT HAMBURGER STEAK THICKNESS: ¾ in1 in 1½ in2 in								
Drop Off Date: Ear Tag# Ticket # Lot # SPLI'					SPLIT ORDER: YES/NO	USDA: YES/NO		
FOR	Pin Location: Customer Name:				Phone:			
	Hanging Date: Address:					BILLING DETAIL		
OFFICE	Date Packed: Email:					Hide Handling Fee (Y/N) \$75.00 HANGING WEIGHT		
USE	Notified to P/U: Fair:			Processing Price/LB: 3 YES/NO: Slaughter Fee:	\$150.00			
ONLY	Pick Up Date: Email Cut Sheet to: RHUMPHREY@F1MEATCO.COM **BUYER/EXHIBITOR WILL HAVE 48 HOURS FROM TIME OF				YES/NO: Standard Box Fee: \$50.00 PICKUP DELIVER DELIVERY FEE: \$35.00/HD SLAUGHTER TO PICKUP HIDE FROM PROCESSOR**			
	SPECIAL REQUESTS: KEEP ALL FAT PICANHA TOP BLADE STEAK					MOCK TENDER STEAKS WE DO NOT CUT HANGER STEAK		

Comments: _____ Paid By: CASH __ CHECK __ CK # ___ CC ___ TOTAL DUE: \$______