

Farmer: _____ **Person Buying Beef:** _____
Hanging Weight: _____ **Phone # :** _____
Date: _____ **Ordered:** $\frac{1}{4}$ $\frac{1}{2}$ **Whole**

CASSELTON COLD STORAGE

52 Langer Ave North Casselton, ND 58012 Phone: 701-347-4781 / Fax: 701-347-0143

Beef Cutting Instructions

Steaks:

Ribsteak or Ribeye Steak (Boneless)

T-Bone or New York / Tenderloin Steaks (Boneless)

Sirloin Yes No

Round Steak: Yes No Tenderize: Yes No

Number of Steaks in a Package: 2 3 4 5 6 (1 per pkg extra charge)

Thickness of Steaks (1" Avg.): $\frac{3}{4}$ " 1" 1 $\frac{1}{4}$ "

Roasts:

Chuck Roast: Yes No

Round Roast: Yes No

Sirloin Tip Roast: Yes No

Size of Roasts (3-4# Avg): 2-3# 3-4# 4-5#

Burger:

Hamburger Pack Size: 1# 1 $\frac{1}{2}$ # 2#

Misc:

Soup Bones: Yes No

Beef Short Ribs: Yes No

Stew Meat: Yes No 1# Pkg How Many Pounds: _____

Brisket: Yes No

Circle to Save: Heart Liver Tongue

The following are extra: Hamburger Patties 4 & 6oz, Dried beef, Stick Jerky, Muscle Jerky, Summer Sausage

ANY CUTS NOT SAVED ARE PUT TO HAMBURGER.
 (Heart, Liver & Tongue are NOT ground for Hamburger)