**PECK’S CUSTOM BUTCHERING, LLC**

**P: 918-534-1382 F: 918-534-1392**

**Beef Brought in by: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ¼ ½ whole**

NAME:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ PHONE:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**BEEF CUTTING INSTRUCTIONS**

**What Size Packages**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** Ground Beef (1 lb., 1½ lb. or 2 lb.)

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** Roasts (Average size is 3 lbs. to 4 lbs.)

Chuck Roasts, Arm Roasts, Rump Roasts & Pikes Peak

**Number of Slices in Package**

(2 slices normally equal 1 lb.)

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** Plain Round Steak or Tenderized Round Steak (circle one)

**Number Steaks in Package Thickness**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** Sirloin Steak ¾” 1” \_\_\_\_\_\_\_\_\_\_\_

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** T-Bone Steak ¾” 1” \_\_\_\_\_\_\_\_\_\_\_

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** Rib Steak ¾” 1” \_\_\_\_\_\_\_\_\_\_\_

**Yes or No**

**\_\_\_\_\_\_\_\_\_\_\_\_\_** Stew **\_\_\_\_\_\_\_\_\_\_\_\_\_** Flank Steak

**\_\_\_\_\_\_\_\_\_\_\_\_\_** Short Ribs **\_\_\_\_\_\_\_\_\_\_\_\_\_** Skirt Steak

**\_\_\_\_\_\_\_\_\_\_\_\_\_** Soup Bones **\_\_\_\_\_\_\_\_\_\_\_\_\_** Brisket

**\_\_\_\_\_\_\_\_\_\_\_\_\_** Heart **\_\_\_\_\_\_\_\_\_\_\_\_\_** Liver

**\_\_\_\_\_\_\_\_\_\_\_\_\_** Tongue