

LEROY MEATS BEEF CUTTING INSTRUCTIONS

920-485-2554 | 739 W. State St., Fox Lake, WI



Customer Name:	.79/lb. <input type="checkbox"/> Whole	.89/lb. <input type="checkbox"/> Half	.99/lb. <input type="checkbox"/> Split Quarter
----------------	---	--	---

Phone:	Hanging Wt:
--------	-------------

STEAKS: (all bone-in, most common: 3/4"-1" thick)

CUTS	Yes	No	Thickness	Per Pack	Notes
Ribeyes					
T-Bone					
Porterhouse					
Sirloins					

ROASTS: (most common 3#-4#, wrapped individually)

CUTS	Yes	No	# per roast	Notes
Rib Roast (will give you less ribeyes)				
Bone in Arm Roast				
Bone in Chuck Roast				
Boneless Rump Roast				
Sirloin Tip Roast				
Brisket				Whole / Half / Thirds

MISCELLANEOUS

CUTS	Yes	No	Per Pack	Notes
Stew Meat				will give you less roast/round steak
Shank Meat				
Round Steak				Whole / Swiss Steak
Tenderized				
Beef Short Ribs (2-3# packages)				3 Rib Section / Individual
Skirt				
Flank				
Tongue				
Liver (1# packages)				
Heart				
Fat				
Oxtail				
Bones				

***if any above cuts are not desired it will be put into ground beef unless otherwise noted**

Ground Beef (85% lean)	tubes: 1# - 1 1/2# - 2#
Ground Beef Patties (\$0.99/lb)	7lb. Boxes: 1/4# - 1/3#

Other Options for Trim:	<input type="checkbox"/> Bratwurst	_____	#
	<input type="checkbox"/> Summer Sausage	_____	#
<i>*These items may require additional charges.</i>	<input type="checkbox"/> Ring Bologna	_____	#
	<input type="checkbox"/> Hot Sticks	_____	#
<i>*These items require a minimum of 10# per product</i>	<input type="checkbox"/> All Beef Wiener	_____	#
	<input type="checkbox"/>	_____	#
	<input type="checkbox"/>	_____	#