



Name: _____ Phone _____ Tag# _____ Weight _____ Date: _____

Farmers name: _____

Baraboo Meat Market 608-356-5574 baraboomeatmarket@gmail.com Contact: Michelle or Drew

Beef Cut Slip

Circle one: Whole Half ¼ Front ¼ Hind Split half

Roasts

Rump- Circle one	2#	3#	4#	5#	Grind for burger
Sirloin Tip- Circle one	2#	3#	4#	5#	Grind for burger
Arm – Circle one	2#	3#	4#	5#	Grind for burger
Chuck- Circle one	2#	3#	4#	5#	Grind for burger

Steaks

Circle one

Rib Steak / Ribeye _____ " thick and _____ per pkg, **or** **Prime Rib Roast** *Bone in or boneless*
Standard thickness is 1" for all steaks

(Circle One)

T-bone & Porterhouse **or** Ny Strip and Tenderloin _____ "Thick and _____ per pkg

Standard for tenderloin is 8 oz each

Top Sirloin- Circle one- Bone in or boneless _____ "thick and _____ per pkg

Round

Round steak _____ "thick and _____ per pkg- Tenderize- .75 per # Yes / No standard is ¾" thick

Cube Steak _____ per pkg-- .75 per #

Stew Meat _____ # pkgs-- .75 per #

Or Grind round into burger YES / NO

Short ribs- Circle one: Yes, I want them No, grind into burger

Soup Shanks- Circle one: Yes, I want them No, grind into burger

Hamburger- circle one: **Patties made**- Circle one: ¼# or 1/3# _____ # made -.1.00 per#
1# pkgs 1.5# pkgs

Circle if you want organs or make into braunschweiger

Heart Liver Tongue Make into **Braunschweiger**---\$2.00 per #

Circle if you wish to keep or it gets put into burger- **Brisket** **Flank Steak** **Skirt Steak**

Comments or special requests: