



Name: \_\_\_\_\_ Phone \_\_\_\_\_ Tag# \_\_\_\_\_ Weight \_\_\_\_\_ Date: \_\_\_\_\_

Farmers name: \_\_\_\_\_

Baraboo Meat Market 608-356-5574 [baraboomeatmarket@gmail.com](mailto:baraboomeatmarket@gmail.com) Contact: Michelle or Drew

**Beef Cut Slip**

Circle one: Whole Half ¼ Front ¼ Hind Split half

<b>Roasts</b>						
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-- .80 per #

Stew Meat \_\_\_\_\_ # pkgs-- .80 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: **1# pkgs** **1.5# pkgs** **Patties made-** Circle one: ¼# or 1/3# \_\_\_\_\_ # made -.1.15 per#

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: