



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

Farmers name: _____

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

Beef Cut Slip

Check one: Whole Half ¼ Front ¼ Hind Split half

Roasts

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

Steaks

Choose options for each type of Steak - Standard thickness is 1" for all steaks

Rib Steak / Ribeye " thick and per pkg **or** Prime Rib Roast Bone in or boneless

(Check One) T-bone & Porterhouse **or** NY Strip and Tenderloin " thick and per pkg
Standard for tenderloin is 8 oz each

Top Sirloin - (Check 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- Check one: Yes, I want them No, grind into burger

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

Hamburger Packages- Check one: **Patties made-** Check one: ¼# or 1/3# ___# made -.1.00 per#

1# pkgs 1.5# pkgs

Check if you want organs or make into braunschweiger Make into Braunschweiger---\$2.00 per #

Heart Liver Tongue

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

Comments or special requests: