

Name:

Cutting Instructions: Beef

Phone Number:

	Cutting instructions: Beer	
Which size are you getting? 🗆 Wh	nole beef 🗆 Half beef 🔅 Mixed Quarter	r 🗆 Hind Quarter 🛛 🗆 Front Quarter
Please note that for que	arters, both quarters from the same half mus	t make the same choices.
Blade (Choose one per half beef)	Short Rib (Choose one per half beef)	Wing (Choose one per half beef)
Blade Roasts (3-4 lbs)	Short Rib Roasts (3-4 lbs)	Prime Rib Roasts (3-4 lbs)
Blade Roasts (4-6 lbs)	Short Rib Roasts (4-6 lbs)	Prime Rib Roasts (4-6 lbs)
Blade Steaks (1 inch, 2 steaks per	Chuck Steaks (1 inch, 2 steaks per	Wing Steaks (1 inch, 2 steaks per
package)	package)	package)
Blade Steaks (1 inch, 3 steaks per	Chuck Steaks (1 inch, 3 steaks per	Wing Steaks (1 inch, 3 steaks per
package)	package)	package)
Put into burger	Put into burger	Put into burger
🗆 Other:	🗆 Other:	🗆 Other:
Sirloin Tip (Choose one per half beef)	Hip—Rump, Eye, Steak Roasts (Choose	T-Bone (Choose one per half beef)
Sirloin Tip Roasts (3-4 lbs)	one per half beef)	T-Bone Steaks (1 inch, 2 per package)
Sirloin Tip Roasts (4-6 lbs)	Roasts (3-4 lbs)	T-Bone Steaks (1 inch, 3 per package)
Sirloin Tip Steaks (1 inch, 2 steaks per	Roasts (4-6 lbs)	□ Striploin Steaks (1 inch, 2 per package),
package)	Round Steaks (1 inch, 1 per package)	and Tenderloin Roast
Put into burger	Round Steaks (1 inch, ½ per package)	□ Striploin Steaks (1 inch, 3 per package),
🗆 Other:	Put into burger	and Tenderloin Steaks
	🗆 Other:	Put into burger
		🗆 Other:
Top Sirloin (Choose one per half beef)	Rib Steaks	Patties (Extra cost of \$5 per 4 dozen)
Sirloin Steak (1 ½ inch, 1 per package)	1 inch, 2 steaks per package	4-inch diameter
🗆 Sirloin Strip (Boneless, 1 ½ inch, 2 per	1 inch, 4 steaks per package	5-inch diameter
package)	Stewing Beef	
Put into burger	🗆 Yes	Quantity:
🗆 Other:	🗆 No	
	Quantity:	
Soup Bones	Organs	Hamburger
□ Yes	🗆 Heart	🗆 1 lb. per package
□ No	Tongue	🗆 1 ½ lb. per package
Stewing Beef	🗆 Liver	2 lb. per package
		🗆 Other:

Additional requests:

Our beef is locally raised, and free from antibiotics and added hormones. Beef is sold based on hanging weight. Please drop your form off, or give us a call at 519-475-4010, or send your completed form to **miedemasmeats@live.ca** or Miedema's Meat Market, Ltd.

PO Box 389 PO Box 389 129 Huron Street Embro, Ontario NOJ 1J0

## THANK YOU FOR YOUR ORDER!