

EJ's Taxidermy & Meat Processing, LLC.
301-245-4409



CUSTOMER MEAT PROCESSING FORM- BEEF

(one form for each person receiving any portion)

WHOLE BEEF: ___ HALF BEEF: ___ QUARTER: Front Quarter ___ Back Quarter ___

Name (print) _____ Phone contact# _____

Complete Address _____

Kill Date: _____ Date of animal(s) delivery: _____

Pick up date: _____

Hot dressed scale weight: [___] ___ lbs Finishes packaged weight: [___] _____

Slaughter Fee: On farm: _____ Drop off: _____ Mileage: _____

Animals are slaughtered then individually tagged for owner identification. Meat is custom cut to your satisfactions, then vacuum sealed or freezer wrapped. Immediately after processing, your meat is frozen.

PLEASE CHECK OPTIONS - YOU MAY CHECK MORE THAN ONE PER SECTION IF APPLICABLE

1) Cut, Wrap & Freeze ___ , Vacuum Sealed ___ , or Slaughter & Quarter only ___

2) Hind Quarter Cut Options:

Thickness of Steaks

a) Loin Section

Flank Steak ___ or Grind ___

Sirloin Steak ___ THICKNESS REQUESTED _____

Porterhouse Steak & T-Bone ___ THICKNESS REQUESTED _____
or

Filets & New York Strips _____

1/2" - Thin,

3/4"- Average,

1" - nice for grilling

*Thickness of Steaks

1 1/4" thick,

1 1/2" Filet Thickness

b) Primal Rounds Options:

Size of Roasts

Sirloin Tip Roast ___ * (size) or Steak ___

Top Round (London Broil/ Roast ___ or Steak ___

Eye of Round Roast ___ or Steak ___

Bottom Round Roast ___ or Tenderized Cube Steak

Rolled Rump Roast ___ 1" Cubes/ Kabobs ___ Pounds desires ___ Mix with Ground Beef ___

Cut into pieces for Stew Meat _____

2-3 lbs- Small,

3-5 lbs - Average,

5-8 lbs - Large

3) Front Quarter Cut Options

a) Primal Rib (7 ribs total) Rib Steak ___, Rib Eye ___, Rib Roast ___

b) Chuck Section- Chuck Roast ___, Chuck steaks ___ Mix with Ground Beef ___

c) Arm Section- Shoulder Roast ___, Mix with Ground Beef ___ Stew Meat ___

d) Brisket-Whole ___ Cut in Half ___ Mix with Ground Beef ___ or Stew Meat ___

4) Other

Ground beef package size- 1lb _____, or 2lb _____, or 5lb _____

Pounds of patties _____

Tongue ___ Liver ___ Heart ___

Soup Bones Quantity _____ (no charge if wanted)

Number of Steaks Per Pack ___ normally, we package 4 per pack unless requested otherwise.

SIGNATURE: _____

DATE: _____