

BEEF

TAG# _____

Color _____

*Name _____ Initials _____

Address _____ Kill date _____

* Aging 14 DAYS

Phone _____ Estimated Cut Date _____

WHOLE		W		
HALF		H		
HALF / HALF		H/H		

***STEAK** ***ROAST** Description

_____ INCHES _____ to _____ lbs ELW _____

*** Wrap for** _____ **PKG** **TRAY / WT** **PRODUCT** _____

110 _____ Rib Steak _____ 1 _____ LOCATION _____

111 _____ Prime Rib Roast _____ 2 _____ % _____

101/125 _____ Chuck Rst / Stk _____ 3 _____ ***REC'D CUT FROM:** _____

102/116 _____ Pot Rst / Stk _____ 4 _____

115 _____ Eng. Cut Roast _____ 5 _____ KILL / AGE 51/25.50 _____

_____ Soup Bones _____ 6 _____ CUT / WRAP _____ X.79 _____

121 _____ Brisket _____ 7 _____ HIDE FEE _____ 10.00 _____

137 _____ Short Ribs _____ 8 _____ BONING _____ X.10 _____

140 _____ Ribs _____ 9 _____

124/131 _____ Tnd Flank Stk _____ 10 _____ CORNING _____ X.95 _____

113 _____ Rump Roast _____ 11 _____ PATTIES _____ X .90 _____

117 _____ Sirloin Steak _____ 12 _____ ROLLED SEASONED RST _____

109 _____ Short Cuts _____ 13 _____ \$2.00 ea _____

118 _____ T-bone Steak _____ 14 _____ SAUSAGE X ?? _____

126/130 _____ Sirloin Tip Rst / Stk _____ 15 _____ EXTRA STEW 6 X \$1.25 _____

134/103 _____ Round Stk _____ 16 _____ SUET _____ X 1.03 _____

123 _____ Pikes Peak Roast _____ 17 _____ TAX _____

114 _____ Stew Meat _____ 18 _____ TOTAL _____

_____ Ground Beef _____ 19 _____

/133/107/105 _____ L, H, T, & Oxtail _____ 20 _____

144 _____ Fries _____ 21 _____

_____ Dog Bones / Suet _____ 22 _____

HOTCHKISS MEATS, 219 HIGH STREET, HOTCHKISS, CO (970) 872-3030 (800) 518-6328

Customer notified on _____ by LETTER PHONE MSG MACHINE