

CARL'S CUSTOM MEATS
3691 West Cherry Creek Road
Camp Verde, Arizona 86322
928-567-8659 or 928-310-8934
carlscustommeats597@gmail.com

BEEF- \$200 harvesting fee/disposal and \$1.20 cents per pound hanging weight

NAME: _____

ADDRESS: _____

EMAIL: _____ PHONE: _____

***Processing instructions for- Half ___ Whole ___ Quarter ___**

RIB STEAKS- ___ bone in or ___ boneless thickness ___ 3/4" or ___ 1" # per package ___

T-BONES- ___ bone in or ___ boneless thickness ___ 3/4" or ___ 1" # per package ___

TOP SIRLOIN- thickness ___ 3/4" or ___ 1" # per package ___

ROUND- ___ London broils (1 per package)

___ tenderized steaks # per package ___

___ round roast ___ 2 pound roasts or ___ 3 pound roasts

___ grind the rounds

CHUCK- ___ roast ___ 2-3 pound roasts or ___ 3-4 pound roasts

___ steaks (thickness ___ 1/2 "or ___ 3/4" per package ___)

___ grind the chuck

BURGER ___ 1 pound ___ 1 1/2 pound ___ 2 pound packages (standard 85-90%)

The following cuts will be added to grind if not marked with an "X"

___ BRISKET ___ RIBS ___ SKIRT ___ FLANK ___ grind all

Please mark the following with an "X" if you would like these processed

___ HEART ___ LIVER ___ TONGUE ___ OXTAIL ___ BONES

Any special instructions or comments to the processor:
