



# Beef Processing

[www.crescentmeats.com](http://www.crescentmeats.com)  
[instructions@crescentmeats.com](mailto:instructions@crescentmeats.com)

Name:			
Home Phone:			
Cell Phone:	<b>Cell Carrier:</b>		
Email:			
Notify By:	<b>Phone</b>	<b>Email</b>	<b>Text (cell carrier required)</b>
Date:			
Farmer:			
Weight:			Tag#

## Choose Size of Animal Receiving

- Whole
- Half
- Half of Half
- Front
- Hind

<b>Roast Size:</b>		Avg: 3/4" or 1"
		Min. of 2
		Avg: 2-3#

Note: Cuts highlighted in orange are considered a basic cut

Cuts	X if want (if don't want goes towards burger except for organ meats)	Comments
Heart		
Tongue		
Liver - 1# packs		
Tallow		
Ox Tail		
Brisket - whole or cut in half		
Soup Bones		
Arm Roast		
Chuck Roast		
Short Ribs		
Ribeye		
F flank Steak		
Sirloin Tip Roast		
Sirloin Tip Steak		

## Choose 1 of the 2 options:

Porterhouse & T-bone (NOTE: not available if beef is over 30 months of age)		
Fillet & N Y Strip		

Sirloin Steak		
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## Choose up to 2 of the 4 options:

Round Roast		
Round Steak		
Cube Steak - extra charge		
Stew Meat - 1# packs - extra charge		

Rump Roast		
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## Ground Beef

Ground Beef 1#		
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Additional Comments: