

4 FRENZ MEAT MARKET
CUSTOM CUTTING INSTRUCTIONS

BEEF

Date: _____ **Customer Number** _____

Name: _____

Address: _____

Day Phone: _____ **Evening Phone:** _____

Who Beef Came From: _____

Packaged For How Many People _____

Carcass Weight: A) _____ **B)** _____ **Total:** _____

904 Grind and/or Cut & Wrap .85 lb. of carcass weight= _____
907 Cubing _____ **lbs. x 1.00=** _____
907 Patties _____ **lbs. x 1.00=** _____
907 Flavored Patties _____ **lbs. x 1.60=** _____
Sub Total _____
Sales Tax (8.2%) _____
TOTAL _____

CUTS:

Chuck: Steak/Roast/Ribs

Y/N Chuck Steak Thickness _____ (1)

Y/N Chuck Roast _____ lbs

Burger Only

Rib: Steak/Roast/Ribs

Y/N Rib Roast (prime rib) _____ lbs.

Y/N Rib Steak Thickness _____ (1 ¼)

Y/N Ribs, Short/Rack

Loin:

Y/N Porterhouse and T-bone Steaks Thickness _____ (1 ¼)
OR Y/N New York and Tenderloin

Sirloin:

Y/N Tri-tip Roast
Y/N Sirloin Steak Thickness _____ (1)

Round:

Y/N Round Steak
Y/N Cube Steak How Many? _____ **\$1.00 per lb. additional cost**
Y/N Round Roast _____ lbs.
Burger Only

Other:

Brisket Flank Steak Skirt Steak Stew Meat _____ Packs in 1 lb packages

Ground Beef Package Size.... 1, 1 ½ or 2 lbs. pkg. Circle One

Patties, 1/3 or ¼ lb. Circle One Minimum 25 lb. Batch

Regular _____ lbs. **\$1.00 per lb. additional cost**

Bacon/Ch. _____ lbs. **\$1.60 per lb. additional cost**

Cowboy _____ lbs. **\$1.60 per lb. additional cost**

Gorg./Porta. _____ lbs. **\$1.60 per lb. additional cost**

Soup Bones Yes/No Circle One

Comments: _____
