



Elk Questionnaire

We guarantee all our processing to the customer's 100% satisfaction.

Customer Name:

Customer Phone Number:

Please add any additional comments or questions you may have:

Supplier Name:

(Who brought in the Elk?)

Date Elk brought in:

How much of the Elk are you getting?

Do you want roasts?

(Size is not an option with Elk. We only do the boneless roasts, which include: Arm, Sirloin Tips and Rump Roasts.)

We will call you to confirm and review your cutting instructions. What is a good time (during business hours) to call?

If you want heart, tongue or liver, we'll need this info the morning the animal comes in.

Do you want all of your roasts?

If you say No:

Do you want Arm Roasts?

Do you want Sirloin Tip Roasts?

Do you want Rump Roasts?

(There is an extra charge if you pick all of your roasts into steaks.)

What thickness do you want your steaks?

(Average is 1", since it is lean meat and tends to dry out easily during cooking.)

How many steaks would you like per package?

(Average is 4 per pack. All Elk steaks are boneless and smaller in size than beef steaks. You can pick less than 4 per pack for an additional fee.)

What size burger bags would you like?

How would you like your Round Steaks done?

(You can pick ½ & ½, Example: ½ Tenderized & ½ Stew Meat)

No extra charge for Stew Meat or Stir Fry Meat. To pick ½ & ½, pick two different items.)

Do you want

Tongue?

Liver?

Heart?