



Beef Questionnaire

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

Customer Name:

Customer Phone Number:

Supplier Name:

(Who brought in the beef?)

Date Beef brought in:

How much of the beef are you getting?

What size roasts would you like?

(How many pounds per roast? Average is 3 pounds)

Do you want all of your roasts?

If you say No:

Do you want Chuck Roasts?

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 3/4", you can choose any thickness of steak)

How many steaks would you like per package?

(Average is 2 per pack)

Do you prefer Rib Eyes (boneless) or Rib Steaks (with bone)?

(No extra charge for boneless ribeye steaks, this will give you more hamburger because the meat by the bone is added to your hamburger. You can also pick a Prime Rib Roast instead of steaks.)

Do you want Soup Bones?

Do you want Short Ribs?

Do you want us to save your Skirt Steak?

Do you want Flank Steak?

Do you want Beef Brisket?

What size burger bags would you like?

How would you like your Round Steaks done?

(You can pick 1/2 & 1/2, Example: 1/2 Tenderized & 1/2 Stew Meat)

No extra charge for Stew Meat or Stir Fry Meat. To pick 1/2 & 1/2, pick two different items.)

Do you want

Tongue?

Liver?

Heart?

Would you like any sausages? (Please see the custom price list.)

Mild Sticks Pkgs

Summer Sausage Rolls

Medium Sticks Pkgs

Ring Bologna Rings

Hot Sticks Pkgs

Wieners Pkgs

Teriyaki Sticks Pkgs

Philly & Swiss Brats Pkgs

Form Jerky Pkgs

Bacon Ched Brats Pkgs

Jalapeno Ched Stks Pkgs

Hamburger Patties Pkgs

We use your burger to make most of these items, [Dried Beef uses your Sirloin Tip Roasts, Chunk Jerky uses your Round Steaks], so you will get less burger, but the sausage is much cheaper than buying it at the store.

Please add any additional comments or questions you may have:

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.