

Date: Rich Hill Meat Processing 417-395-4161

Name: Email: rhmeatpro@gmail.com

Address:

Home Phone:

Cell Phone:

Beef: 1/4 or 1/2 or 3/4 or 1

Thickness	BEEF CUT SHEET		per Pkg.
1/2"	Round Steak	Tend. or Not Tend.	1
	or Cube steak		4 or 6
3/4" or 1"	Tbone or KC Strip and Filet Mignon		1, 2, 3 or 4
3/4" or 1"	Sirloin Steak		1, 2, 3 or 4
3/4" or 1"	Ribeye Steak: Boneless or Bone in		1, 2, 3 or 4
Sirloin Tip Roast:	4 lbs. or cut in 1/2	or GB	
Chuck Roast:	4 lbs. or cut in 1/2	or GB	
Arm Roast:	4 lbs. or cut in 1/2	or GB	
Rump Roast:	4 lbs. or cut in 1/2	or GB	
Heel of Round Roast:	4 lbs. or cut in 1/2	or GB	
Short Ribs:	YES or GB		
Stew Meat:	YES or GB	how many pounds	lbs. per pkg.
		4 lb. 6 lb. 8 lb. 10 lb.	1 lb. or 2 lb.
Brisket:	YES or GB	Trimmed or Untrimmed	
Soup Bones:	Yes or GB		
Ground Beef:	1 lb. Or 1.5 lb. 2 lb.	To pkg.	
Heart:	Wrap or GB or NO		
Tongue:	Wrap or GB or NO		
Liver:	Wrap or NO		

Note: GB = Ground Beef