Wolf Pack Meats Beef Cutting Instructions

Exhibitor Name	:	Animal Tag Number:		<u> </u>	
Buyer Name:		Buyer Phone Number:			
Buyer Signature	::	<u> </u>			
	Option 1 (#1) Country Favorite	Option 2 (#2) Rancher's Choice	Option 3 (#3) Bonanza Special	Option 4 (#4) All Ground	Option 5 (#5) Whole Carcass
Round	Top Round Bottom Round Whole Shank Eye of Round Femur Bone Knuckle	London Broil Bottom Round Roast Eye of Round Roast	London Broil Bottom Round (portioned) Eye of Round (portioned)	Ground	WHOLE CARCASS
Flank	Flank	Flank, Skirt Steak	Flank, Skirt Steak	Ground	N/A
Loin	Tri Tip Top Sirloin Tenderloin Striploin	Tenderloin Steaks T-Bone Steaks Porterhouse Steaks Tri-Tip Top Sirloin Steaks (Cap-on)	Tri Tip Tenderloin Steaks Strip Loin Steaks Top Sirloin Steaks Cullote (Picanha) Ball Tip	Ground	N/A
		Note: Steak Thickness 1 1/4 "	Note: Steak Thickness 1 1/4 "		
Rib	Bone-in Ribeye (RibRoast) Short Ribs	Bone-in Ribeye Steaks Short Ribs (Portioned)	Boneless Ribeye Steaks Short Ribs (Portioned) Back Ribs	Ground	N/A
			Note: Steak Thickness 1 1/4 "		
Chuck	Shoulder Clod Chuck Boneless Flat Iron trim	7-Bone Chuck Roast Chuck Short Ribs (Portioned) Shoulder Clod Arm Roast Stew	Flat Iron Clod Heart Petiite Tender Boneless Chuck Roast Stew	Ground	N/A

Brisket (Portioned)

Vary by Carcass Weight

Portioned

Grind/Stew

Ground

Ground

Ground

Ground

N/A

N/A

N/A

N/A

Ad	ditional	Special	Instructions:	(subject to	additional	l fees)
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Brisket

80/20

N/A

Shank Whole

Brisket

Shank

Trim

Ground Beef

* Harvest fee billed directly by NJLS to buyer.

See the Harvest and Processing information sheet for current prices. Found on the NJLS web site.

Brisket

Portioned

Grind/Stew

Vary by Carcass Weight

^{**} Please circle the package you would like to select. If you have additional special instructions please complete the special instructions section accordingly. Note that special instructions may incur additional fees.

^{***} Storage fees begin accruing one week after notification by Wolk Pack Meats to buyer that the product is ready for pickup.

The fee structure is \$4 per day.