WAGNER'S MEATS
MT. AIRY LOCKER CO.

Beef Instructions

Name: _____   Phone Number: _____

Circle One: Whole   Side   Split Side   Hind Quarter   Front Quarter

Beef Originated From: _____

Hind Quarter Cuts

- Flank: (circle one)   Steak   Grind
- Sirloin: (circle one)   Steak   Grind
- Circle One: Porterhouse & T-bone   OR   Filets & New York Strips

Thickness of Steaks: (circle one)   ¾" (Average)   7/8" (Above Average)   1" (Nice for Grill)

1 ¼" (Little Thicker)   1 ½" (A lot Thicker)

Primal Round: (circle options)
- Sirloin Tip Roast: Roast   Steak   1" Cubes   Grind
- Top Round Roast: Roast   Steak   Grind   London Broil
- Eye of Round Roast: Roast   Steak   Grind
- Bottom Round Roast: Keep   Grind
- Rolled Rump Roast: Keep   Grind

Size of Roasts: (circle one)   2-3lbs(Small)   3-4lbs(Average)   4-5lbs(Family)   5-6lbs(Special Occasions)

Shin Bone with Meat: (circle one)   2" Pieces for Soup   Ground Beef

Ground Beef: (circle one)   1lb packs   1 ½lb packs   2lb packs

Beef Patties: (circle one)   4oz patties-20 per box   6oz patties-12 per box

How many boxes of patties? _____

** To make 6oz patties, we have to have at least 20lbs of product **

Stew Beef: (circle one)   1lb packs   1 ½lb packs   2lb packs

Beef Patties and Stew Beef are OPTIONAL, if you do not want them leave them blank!

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Front Quarter Cuts

Primal Rib: (circle one)   Rib Steak (Bone-in)   Rib Eye Steak (Boneless)   Rib Roast

Beef Short Ribs: (circle one)   Short Ribs   Ground Beef

Chuck Section: (circle one)   Flat Cut w/ Bone-in
                                3" Thick Cut in ½ (Chunky)
                                Boneless Chuck Roast
                                Chuck Steaks
                                Chuck Eye Steaks
                                Ground Beef

Skirt Steak: (circle one)   Keep   Grind

Arm Section: (circle one)   Arm Roast w/ Bone-in
                              Boneless Shoulder Clod Roast
                              Ground Beef
                              Stew Beef

Brisket: (circle one)   Whole   Cut in ½   Ground Beef   Stew Beef

Specify if you want any organs, bones, or any special cuts.

Notes of Interest: Live Weight - Hoof Weight
Live Weight to Hanging Weight Loss: 40%

Take Home Weight Varies from Condition of Animal

PROCESSING LOSS OF TRIM & BONES:
Average 28-30%
Our Experience 35%
Extra Boning 40%