

Little Colorado Meats – Processing Order Form – Producer’s Choice
Phone – 928-316-6328 email – scheduler@littlecoloradomeats.com

Carcass ID#:	SRM:
Producer Name:	Customer Name:
Whole Beef / Half Beef	Customer Phone:
Label Name	Customer Email
Vacuum Packaging	Standard 14 day Aging

Number of Steaks per package _____ (There will be an add’tl charge for 1 steak per pkg of \$.25 per pkg)

Standard steak thickness 1-1/4”, if different _____

Standard roast size is 3 -4 lbs. If different _____ **Ground Beef, Stew Meat - 1 or 2 pound packages (Circle One)**

Place a check mark in front of the desired cuts; **any cuts left blank will go into the ground beef.**

- | | | |
|--------------------------|---|--------------------------|
| _____ Chuck Roast 1010 | _____ Arm Roast 1131 | _____ Rump Roast 1578 |
| _____ Tri Tip Roast 1429 | _____ Brisket <u>Whole</u> or <u>Half</u> (circle one) 1615 or 1616 | |
| _____ Short Ribs 1599 | _____ Broth Bones 1644 | _____ Marrow Bones 1646 |
| _____ Flank Steak 1581 | _____ Skirt Steak 1612 | _____ Brisket Bones 1647 |
| _____ Sirloin Steak 1435 | _____ Chuck Steak 1542 | _____ Stew Meat 1742 |

Choose one of the following:

- _____ pound Rib Roast (max 7 rib) 1173 **OR** _____ Boneless Rib-Eye Steaks 1203 _____ Rack of Ribs 1182 **OR**
 _____ Bone-in Rib-Eye Steaks 1239 or _____ Tomahawk Steaks 1230

Choose one of the following: _____ T-Bone Steaks 1369 and Porterhouse Steaks 1330 **OR**

- _____ New York Strip 1398 **and** _____ Filet Steaks 1394

Choose one of the following: _____ Sirloin Tip Roast 1300 **OR** _____ Sirloin Tip Steak 1421

Circle options, can have more than one: Round Steak 1459, Eye of Round Steaks 1460, Top Round Steak 1553, Cube Steak (tenderized) 1709, Eye of Round Rst 1461, Top Round Rst 1455, Btm Round Rst 1443 Btm Round Steaks 1466

Varieties: _____ Tongue 2056 _____ Liver 2050 _____ Heart 2052 _____ Kidney 2054 _____ Oxtail 2058

Do you want your meat boxed? _____ Yes _____ No (Boxes are \$5 each)

<i>For Office Use Only</i>	
# Boxes of Cuts	Date/Initials
# Boxes of Grind	Date/Initials
Crew:	Crate Color:
Date Completed	Initials
Date Customer Notification	Initials
Live Weight	Hot Carcass Weight
Aged Carcass Weight	Total Packaged Weight