

**STRATTON'S CUSTOM MEATS
& SMOKEHOUSE, LLC**
(518)-686-8299

BEEF PROCESSING

Date: _____

NAME: _____ 1/4 1/2 OR WHOLE (circle one)

TELEPHONE: _____

FORE QUARTER

CHUCK:

Roasts YES NO

Steaks YES NO

☐ Or Grind for burger

PRIME RIB / RIB STEAK / RIB EYES:

Roasts YES NO

Number of Ribs 3 4 7

Steaks thickness _____

SHOULDERS: 1 or 2 of 3 or grind

☐ Roasts – Weight _____

☐ Cube Steaks

☐ London Broil

☐ Grind for burger

BRISKET:

☐ Whole OR Halved

☐ Trim for Hamburger or Stew

SHORT RIBS: YES NO

STEW MEAT:

How Many Pounds _____

Pounds per Package _____

SHANKS:

☐ Soup Bones

☐ Trim for Hamburger

HIND QUARTER

LOIN:

☐ Sirloin, Porterhouse, T-Bone

Thickness _____

SIRLOIN TIP:

☐ Roast or ☐ Steak

TOP ROUND: 1 or 2 of 3 or grind

☐ Roasts - Weight _____

☐ Steaks – Thickness _____

☐ London Broil

☐ or Grind for burger

EYE ROAST: WHOLE OR HALF

☐ OR Cube Steak

☐ or Grind for burger

BOTTOM ROUND: 1 or 2 of 3 or grind

☐ Roasts – Weight _____

☐ Cube Steaks

☐ Swiss Steaks

☐ Or Grind for burger

FLANK: YES NO

☐ Steak or ☐ Grind

HAMBURGER: Weight per Package

1 1/4 lbs 2 lbs 5 lbs

OXTAIL: YES NO

KIDNEYS: YES NO