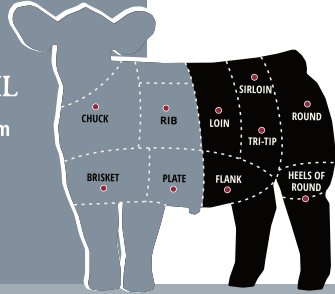




TYLER GRANDIL

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FRONT QUARTER

Note: Approx. 1/3 of the meat will be hamburger. Any cuts NOT chosen will also be turned into hamburger.

Rib Steak
or
 Roast

Chuck Arm Roast or Hamburger
 7 Bone Roast or Hamburger
 Blade Roast or Hamburger

Brisket Yes or Hamburger

Plate Short ribs Yes or Hamburger
Skirt Steak Yes or Hamburger

In general:

Roasts ____ inches thick or ____ lbs/roast

Soup Bones? Yes or No

Dog Bones? Yes or No

Hamburger: ____lb/pkg (2lb standard; 1lb=\$20 upcharge)

Steaks: #____/pkg (2-4 standard; 1=\$20 upcharge)
____ inches thick (1" recommended)

Stew Meat? Yes or No

Misc cuts/parts:

- Head (front)
- Tongue (front)
- Liver (front)
- Heart (rear)
- Ox tail (rear)
- Soup Bones (front)

Preference will be given to customer who is purchasing the respective quarter of the animal.

CUSTOMER:

REAR QUARTER

Note: Approx. 1/3 of the meat will be hamburger. Any cuts NOT chosen will also be turned into hamburger.

Loin T-Bone (includes NY Steak)
Porterhouse
or
 Top Loin Roast (includes Tenderloin Roast)

Sirloin Top Sirloin Steak
or
 Top Sirloin Roast

Round Rump Roast or Hamburger
 Top/Bottom Round Roasts or Steaks
If steaks, tenderize? Yes or No

Tri-Tip Tri-Tip Steak
or
 Tri-Tip Roast

Heels of Round Yes or Hamburger

Flank Steak Yes or Hamburger

In general:

Roasts ____ inches thick or ____ lbs/roast

Soup Bones? Yes or No

Dog Bones? Yes or No

Hamburger: ____lb/pkg (2lb standard; 1lb=\$20 upcharge)

Steaks: #____/pkg (2-4 standard; 1=\$20 upcharge)
____ inches thick (1" recommended)

Stew Meat? Yes or No

Misc cuts/parts:

- Head (front)
- Tongue (front)
- Liver (front)
- Heart (rear)
- Ox tail (rear)
- Soup Bones (front)

Preference will be given to customer who is purchasing the respective quarter of the animal.