

RYAN PROCESSING BEEF CUTTING INSTRUCTIONS

FIRST NAME _____ LAST NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

PHONE _____ EMAIL _____

STEAK OPTIONS

THESE STEAKS ARE TYPICALLY CUT BONE IN PLEASE SPECIFY IF BONELESS IS PREFERRED.

THICKNESS: 1/2" 3/4" 1" 1 1/2"
 OTHER _____

BONELESS: RIB EYE NEW YORK BOTH

HOW MANY PER PACKAGE _____

NOTES _____

ROAST OPTIONS

ROASTS ARE TYPICALLY CUT BONELESS PLEASE SPECIFY IF BONE IN IS PREFERRED.

BONE IN **BONELESS**

SIZE: 2-3# 3-4# 4-5# OTHER _____

CHUCK: ROAST STEAKS BURGER

ARM: ROAST STEAKS BURGER

RIB ROAST: YES NO **SIZE** _____

SEASONED: YES NO **BONELESS** **BONE IN**

RIB ROAST TAKE AWAY FROM RIB STEAKS!!

HAMBURGER OPTIONS

SIZE OF PACKAGE: 1# 1 1/2# 2#

THERE IS A 10# MINIMUM ON HAMBURGER PATTIES AND SAUSAGE

HAMBURGER PATTIES: YES NO **HOW MANY POUNDS** _____ **SIZE:** 1/4# 1/3# 1/2#

PATTIES PER PACKAGE _____

ROUND OPTIONS

STEAKS **ROASTS** **CUBE STEAKS** **JERKY**

BURGER

NOTES _____

RIBS: BEST ALL BURGER

FLANK: WHOLE BURGER

BRISKET: WHOLE CUT 1/2 CUT 1/3

BURGER STEW BEEF BACON

SOUP BONES: YES NO NECK

SHANK BOTH

COMMENTS

