



100 OLD BLOOMFIELD PIKE
BARDSTOWN, KY 40004
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Processing@boonesbutchershop.com

BEEF PACKAGING INSTRUCTIONS

Name _____ Harvest Date _____

Address _____ Phone # _____

Live Weight _____ Hanging Weight _____ Size (whole, half, quarter) _____ Split with _____

Farmer Name (if brought in by someone else) _____

USDA Labeled for Resale? Y or N (Extra charges will apply)

All cuts will be vacuum packaged

Please check (✓) and indicate number of pieces in a package:

Steaks

Steak Thickness (¾ inch is standard) _____

Rib Eye Steaks – Bone-In _____ Boneless _____ Number to Package _____

T-Bone Steaks _____ or New York Strips & Filets _____ Number to Package _____

Sirloin Steaks – Bone In _____ Boneless _____ Number to Package _____

Round Steaks – Bone In _____ Tenderized _____ Cube Steak _____ Number to Package _____

Roasts – Yes = keep all, Best = Keep best and rest to burger, No = put in burger

Chuck Roast _____ Size (2 lb., 2 ½ lb., 3 lb.) _____

Shoulder Roast _____ Size (2 lb., 2 ½ lb., 3 lb.) _____

Rump Roast _____ Size (2 lb., 2 ½ lb., 3 lb.) _____

Short Ribs _____ or in Burger _____

Soup Bones _____ or in Burger _____

Dog Bones/Marrow Bones _____

Stew Meat (\$0.50/lb. - Please provide number of pounds and package size) _____

Beef Brisket _____ or in Burger _____

Flank Steak _____ or in Burger _____

Skirt Steak _____ or in Burger _____

Flat Iron Steak _____ or Leave on Chuck _____

Tri-Tip Roast _____ or Leave on Sirloin _____

Burger (provide split between patties and bulk in either percentage or pounds in patties)

Hamburger Patties (Patties can be 2-1 (½ lb patties), 3-1, 4-1, 6-1 or 8-1) – Size _____

Number in package (must be at least 1 lb.) _____ Amount _____ (\$0.60/lb)

Bulk -- _____ Size of package _____

Do you want (may not be available if beef was split with other customers):

Tongue _____ Heart _____ Liver _____ Oxtail _____