

Shreve Meat Processing

Complete Locker Service

330-567-2142

Name _____

Date _____ Phone _____

“HottBeef House Cut”

Kind — Beef	Thickness:	Number in Packages:
Sirloin Steak	<u>3/4 “</u>	<u>1</u>
T-Bone Steak	<u> </u>	<u>2</u>
Round Steak	<u> </u>	<u>1</u>
Cube Steak	<u> </u>	<u>4</u>
Rib Eyes	<u>3/4”</u>	<u>2</u>
Rolled Rump Roast	<u> </u>	<u>2 1/2 3#</u>
Sirloin Butt Roast	<u> </u>	<u>2 1/2 3#</u>
Arm Roast	<u>Yes</u>	<u>2 1/2 3#</u>
Chuck Roast	<u>Yes</u>	<u>2 1/2 3#</u>
Stew	<u> </u>	<u>1#</u>
Hamburger	<u> </u>	<u>1#</u>
Liver	<u> </u>	<u> </u>
	<u>Roast</u>	<u>2 1/2 3#</u>

Listed is how the butcher will cut it when you specify “HottBeef House Cut” You can alter a few of these when you tell the butcher how you would like it processed if you would like.