



Your Name:

Phone Number:

Name of Beef Producer:

## BEEF PROCESSING ORDER FORM



**Boneless Chuck Roast  
or Chuck Steak**



**Round Steak**  
*2 pieces per pkg*  
**Tenderized**  
*Thickness:*  
**Cube Steak**  
\_\_\_\_\_ *per pkg*



**T-Bone Steak** *1 piece per pkg*  
*Thickness:*



**Short Ribs**



**New York Strip Steak**  
*Thickness:*

**Back Ribs**

**Sirloin Steak** *2 pieces per pkg*  
*Thickness:*

**Tenderloin Fillet**  
*2 butterflied fillets per pkg*  
*Thickness:*



**Rib Eye Steak** *1 piece per pkg*  
*Thickness:*  
**or Prime Rib**

**Sirloin Tip Roast**  
**or Sirloin Tip Steak**

**Pike's Peak Roast**

**Rump Roast (Netted)**

**Brisket** *1 per half of beef*

**Stew Meat**

*Whole Beef purchasers can choose T-Bones AND New Yorks if wanted.  
Half of beef purchasers must choose ONE. If you order New Yorks you will also get fillets.*

**Canning Meat**



**Ground Beef**

*1 lb pkg*

*1.5lb pkg*

**Soup Bones**

**Ground Beef Patties**

*Chars 1/3lb*

*1/4 lb's*

**Liver    Heart    Tongue    Tail**

**Other Instructions:**

### THE GENTERT PACK PROMISE

*We pride ourselves in providing the best beef products for your family to enjoy! All of your beef cuts are individually vacuumed sealed and professionally labeled with your name on them. For your convenience, we include an inventory sheet outlining the cuts of meat you've received.*