

CUSTOMER NAME: _____ DATE: _____
 ID#: _____ PHONE #: _____ OVER 30 MO. / UNDER 30 MO.
 (Circle One)
 LIVE WEIGHT: _____ HANGING WEIGHT: _____ USDA:(Y/N) _____ SIDE 1 2 (CIRCLE ONE)

CHUCK

Grind the whole chuck OR
 Give me some roasts | Chuck | Arm
 Bone-In OR How Many? _____ Size: No more than _____ lbs.
 Boneless (up to 5) (up to 6 lbs., standard is 4 lbs.)
 NOTE: Short Ribs from the **CHUCK**
 Left on the bone for slow cooking OR
 Ground

RIB

Cut the whole rib into roasts. How Many? _____ Bone-in OR
 OR (up to 3) Boneless
 I want all Steaks
 Bone-in OR Thickness: _____ in. _____ per pkg.
 Boneless (rib-eye) (standard 1 1/4 in.) (up to 4)
 OR
 Some of each: (specify) _____

SHORT LOIN & TENDERLOIN

Option 1: T-Bones and Porterhousees
 Thickness: _____ in. _____ per pkg.
 (range= 3/4 in. - 1 1/2 in., standard 1 in.) (up to 4)
 Option 2: Separate Tenderloin & Strip
Tenderloin:
 Whole OR
 Cut into steaks Thickness: _____ in. _____ per pkg.
 (Filet Mignon) (standard 1 1/4 in.) (standard is 2)
Strip:
 Whole (Strip Roast) OR
 Cut into steaks Thickness: _____ in. _____ per pkg.
 (NY Strip Steaks) (range= 3/4 in. - 1 1/2 in., standard 1 in.) (up to 4)

Special Instructions: _____

Call or email John at CoveyChase Farm with questions.
 859-749-4115
coveychasefarm@gmail.com



SIRLOIN <input type="checkbox"/> Grind the whole sirloin OR <input type="checkbox"/> Cut into steaks thickness _____ in. _____ per pkg. <div style="display: flex; justify-content: space-around; width: 100%;"> <input type="checkbox"/> Boneless <input type="checkbox"/> Bone-in </div> <div style="display: flex; justify-content: space-around; width: 100%; margin-top: 5px;"> (Range is ¼ - 2 in.) (up to 2) </div> <p style="margin-top: 5px;">Note: Separate tri-tip roast first? (Y/N) _____</p>	
GROUND BEEF <input type="checkbox"/> 1 Pound Bags <input type="checkbox"/> 2 Pound Bags <input type="checkbox"/> Vacuum Packaged Bags (\$75 extra per beef)	
ROUND <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p><i>Eye of Round</i></p> <input type="checkbox"/> Roast OR <input type="checkbox"/> Ground </div> <div style="width: 45%;"> <p><i>Rump</i></p> <input type="checkbox"/> Roast <input type="checkbox"/> Boneless or <input type="checkbox"/> Bone-in <input type="checkbox"/> Ground </div> </div> <div style="margin-top: 10px;"> <p><i>Top Round</i></p> <input type="checkbox"/> All Ground OR <input type="checkbox"/> Some Roasts <input type="checkbox"/> Round Steaks <input type="checkbox"/> Tenderize </div> <div style="margin-top: 10px;"> <p><i>Bottom Round</i></p> <input type="checkbox"/> All Ground OR <input type="checkbox"/> Some Roasts <input type="checkbox"/> Round Steaks <input type="checkbox"/> Tenderize </div> <div style="margin-top: 10px; margin-left: 100px;"> <p>How Many? _____ Size: No more than _____ lbs. (Up to 4) (up to 8 lbs, standard is 4 lbs)</p> </div>	
BRISKET is great for slow cooking (Pot Roast) or (Smoking) <input type="checkbox"/> Whole OR <input type="checkbox"/> Ground	FLANK is great for braising, grilling, stir fry <input type="checkbox"/> Whole OR <input type="checkbox"/> Ground
PLATE <input type="checkbox"/> Whole OR <input type="checkbox"/> Ground <input type="checkbox"/> Whole Skirt Steak OR <input type="checkbox"/> Ground	SHANK <input type="checkbox"/> Left on the bone for stewing OR <input type="checkbox"/> Ground
STEW MEAT _____ Lbs. Per pkg. _____ Total pkgs.	

