Beef Cutout Order

401 1st St S, New Salem, ND
P: 701.843.8723
E: office@6in1meats.com

Order Size

1/4 1/2 Whole

Thickness of Steaks (when applicable)	3/4"	1"	1 1/4"	1 1/2"
Steaks per package (#)	1	2	3	4
Ground Beef (lb. packages)	1lb	1 1/2lb	2lb	
Roast Size (when applicable) (lbs)	2	3	4	5

Packaging Paper Vacuum Pck _____lbs **IN HOUSE USE ONLY**

Variety Meats: (circle) Heart—Tongue—Liver—Oxtail

Brisket:

Brisket Yes No Half or Whole

Chuck:

Chuck Roast Yes No

Flat Iron Steak Yes No

Arm Roast Yes No

**Yes circled: retail cut will be kept. No is circled: retail cut will be ground into burger.*

Rib Loin (ribeye):

***If 1/4 size choose either steak or roast**

Steak Yes No Bone-in Boneless

Roast Yes No Bone-in Boneless

Plate:

Short Ribs Yes No

Short Loin: (choose one option):

Option 1: Porterhouse Steaks and T-Bone steaks (Bone-In)

Option 2: NY Strip Steaks and Tenderloin Steaks (Boneless)

Sirloin:

Top Sirloin Steaks Yes No

Cap (Coulotte) Yes No

Tri-Tip Yes No

Round:

Rump Roast (Bottom Round) Yes No

***If 1/4 size choose either steak or roast out of the following:**

Top Round Roast Yes No

Top Round Steak Yes No Tenderized (Amount:_____lbs; **IN HOUSE USE ONLY**)

Sirloin Tip Steak Yes No

Sirloin Tip Roast Yes No

Eye of Round Steak Yes No Tenderized (Amount:_____lbs; **IN HOUSE USE ONLY**)

Eye of Round Roast Yes No

Other:

Stew Meat Yes No Amount:_____lbs Size of Packs:_____lbs

Shank Slices (osso bucco) Yes No

Soup Bones Yes No

Flank Steak *may not be available on 1/4's Yes No

Skirt Steak Yes No

Special Parameters/ Notes/ Additional Processing:

Sausage: Type _____/ _____Lbs Patties: _____lbs

Customer: _____

Beef Owner: _____

Contact Information: Phone Number: _____

Harvest Date: _____

Pickup Date: _____

Processed Date: _____

Picked Up/ Paid ☐

Invoiced: _____

Contacted: _____

Lot #: _____

Tag #: _____

HCW: _____

Number of Baskets

Ground: _____

Retail: _____

Total Lbs. (est.)

Ground: _____

Retail: _____