



VONALLMEN PROCESSING



(417) 867-5565

Custom Beef Processing Form

Name: _____ Order Date: _____

Mailing Address: _____ Pickup Date: _____

City: _____ State: _____ Zip Code: _____

Email: _____ Phone Number: _____

Tag Number: _____ Purchased From (If Applicable): _____

Size of Beef: Whole Beef Half Beef Quarter Beef **Live Weight:** _____

Age: Under 30 Months of Age Over 30 Months of Age (Backbone Will Be Removed)

	CUT OF MEAT	SIZE OF STEAK/ROAST	NUMBER OF PACKAGES
HIND QUARTER	SIRLOIN STEAK: <input type="checkbox"/> Sirloin Steak <input type="checkbox"/> Add to Ground Beef	Steak Size: _____ inch # in package: _____	
	T-BONE/PORTERHOUSE/KC STRIPS/NY STRIP/FILET MIGNON: <input type="checkbox"/> Porterhouse OR <input type="checkbox"/> Filet Mignon <input type="checkbox"/> T-Bone <input type="checkbox"/> KC/NY Strips <input type="checkbox"/> Add to Ground Beef	Steak Size: _____ inch # in package: _____	
	ROUND STEAK: <input type="checkbox"/> Round Steak (<input type="checkbox"/> Tenderized OR <input type="checkbox"/> Not Tenderized) <input type="checkbox"/> Cube Steak (same cut; smaller portion/tenderized) <input type="checkbox"/> Add to Ground Beef	Steak Size: _____ inch # in package: _____	
	SIRLOIN TIP: <input type="checkbox"/> Sirloin Tip Steak (<input type="checkbox"/> Tenderized OR <input type="checkbox"/> Not Tenderized) <input type="checkbox"/> Sirloin Tip Roast <input type="checkbox"/> Add to Ground Beef	Steak Size: _____ inch # in package: _____ Roast Size: _____ lbs.	
	RUMP ROAST: <input type="checkbox"/> Rump Roast <input type="checkbox"/> Add to Ground Beef	Roast Size: _____ lbs.	
	PIKES PEAK ROAST/SWISS STEAK: <input type="checkbox"/> Pikes Peak Roast <input type="checkbox"/> Swiss Steaks (<input type="checkbox"/> Tenderized or <input type="checkbox"/> Not Tenderized) <input type="checkbox"/> Add to Ground Beef	Steak Size: _____ inch # in package: _____ Roast Size: _____ lbs.	
	FORE QUARTER	BRISKET: <input type="checkbox"/> Leave Flat <input type="checkbox"/> Cut in Half <input type="checkbox"/> Add to Ground Beef	
ARM ROAST: <input type="checkbox"/> Arm Roast <input type="checkbox"/> Arm Steak <input type="checkbox"/> Add to Ground Beef		Roast Size: _____ lbs.	
CENTER CUT CHUCK: <input type="checkbox"/> Center Cut Chuck Roast <input type="checkbox"/> Center Cut Chuck Steak <input type="checkbox"/> Add to Ground Beef		Steak Size: _____ inch # in package: _____ Roast Size: _____ lbs.	
RIB: <input type="checkbox"/> Standing Rib Roast <input type="checkbox"/> Boneless Rib Roast <input type="checkbox"/> Rib Steak <input type="checkbox"/> Ribeye Steak (Boneless)		Steak Size: _____ inch # in package: _____ Roast Size: _____ lbs.	
SHORT RIBS OF BEEF: <input type="checkbox"/> Cut Up <input type="checkbox"/> Slab <input type="checkbox"/> Add to Ground Beef			
FLANK STEAK: <input type="checkbox"/> Flank Steak (<input type="checkbox"/> Tenderized or <input type="checkbox"/> Not Tenderized) <input type="checkbox"/> Add to Ground Beef			
BOILING BEEF: <input type="checkbox"/> Boiling Beef <input type="checkbox"/> Add to Ground Beef			
OTHER: <input type="checkbox"/> Soup Bones <input type="checkbox"/> Boneless Beef Stew			
ORGANS: <input type="checkbox"/> Heart <input type="checkbox"/> Tongue <input type="checkbox"/> Ox Tail <input type="checkbox"/> Liver			
GROUND BEEF (per package): <input type="checkbox"/> 1 lb <input type="checkbox"/> 2 lbs.			
SPECIAL INSTRUCTIONS:		Packaging: <input type="checkbox"/> Paper Wrap <input type="checkbox"/> Vacuum Seal	

Environmental Fee \$ _____

Dressed Weight: _____ LBS

Kill Fee \$ _____

of Baskets: _____

Processing Fee \$ _____

Smoked Sausage \$ _____

Total Amount Due: \$ _____