

13200 Chip Ridge Rd Abingdon, VA 24210 276-623-3623 andersonandsonsmeats@gmail.com

Cow Owner:	
Phone:	4
Address:	<u> </u>
Cow Identifiers (tag #s, marking, etc):	
Customer Names (if applicable): 1 or ½ or ½	¼ : <u> </u>

Tudenson & Dort								
To be filled out by the plant:	Hangi	ng Weight	t:	Age:	Label #:_		_ '	JSDA:
		Bee	f Cu	ıt Sheet				
Initial Cuts	Preference (circle one)			Special Instructions?				
Brisket	No	Half		Whole				
Ribs	No	Short Ribs		Rack				
Skirt Steak	N	lo		Yes				
Flank Steak	No	Whole	)	Sliced				
Flat Iron	N	lo		Yes				
Roasts: Choose from Best Roast Only or Choose Your Own!	Best Roasts Only Includes: Chuck, Pot, Sirloin Tip, Eye of Round			Choose Your Own: Chuck Pot Sirloin Tip Rump Eye of Round Tri Tip London Broil				
Steaks (Standard packing varies between 1-2 per pack depending on size of	Preference (circle one)			Thickness Special (Standard is 3/4") Instructions				
T- Bone (only if cow is <30 months old)	N	lo		Yes				
NY Strip (only if you do not get T-Bone)	N	No		Yes				
Filet (only if you do not get T-Bone)	N	No		Yes				
Ribeye	N	No		Yes				
Sirloin	No			Yes				
Cubed (standard packing is 4per pk) (\$10-20depending on size of cow)	No			Yes				
Other	Preference (circle one)			Special Instructions?				
Stew Beef	N	lo		Yes	# of Packs:		*E	ach pack is around 1.25 – 1.5lbs
Beef Tips	No			Yes			ach pack is around 1.25 – 1.5lbs	
Hamburger	N		Yes		1lb		2lb	
	Rolls (S							
Hamburger Patties (\$0.50 per pound)	N	lo		Yes	# of Packs: 4 per pack		6 per pack	
Beef Bratwurst Links (25lb increments -4per pk - \$1.15 per pound)	No	Yes lbs		Beef C (25lb increme	horizo nts - \$0.50/lb)		No	Yes lbs
Beef Meatloaf (25lb increments –2lb packs - \$0.50/lb)	No	Yes lbs		Beef Salisl (25lb increments –4oz pa	bury Steak atties, 4 per pk - \$0.50/lb)		No	Yes lbs
	Of	fal - Circ	le all t	hat you would li	ke			
Liver Tongue	Ox	rtail	Τ	Heart	Kidney		Testicle	9S (if applicable)
*If not stated, steaks will be cut to 3/4" and roa	sts will be p	ortioned.		t will be put into grou	und heef			
***If your instructions are unclear, we will mal	,	decision for t		rity of your carcass a	and the cuts possible	ı.		
Date Processed: Date of	minual Colli	aul		Contact Method:	. I HOHE TEXT			