

BEEF PROCESSING FORM

Ebels Meat Processing - USDA Inspected
420 E Prosper Rd, Falmouth, MI 49632

Beef Processing Instructions

Processed For:					
Phone Number:				Please circle what we are processing:	
Cattle Produced By:				Whole Beef, 1/2 Beef, or Split 1/2	
Sub-Primal:					
Round (Hind 1/4)		Yes	No	Pkg. For	Thickness or Amount
Round Steaks					
Cubed Bottom Round					
Top Round Sizzlers					
All Cubed					
Sirloin Tip Steak or Roast					
Rolled Roast					
Sirloin (Hind 1/4)		Yes	No	Pkg. For	Thickness or Size
All Steaks					
Sirloin Sizzler Steaks					
Shortloin (Hind 1/4)		Yes	No	Pkg. For	Thickness
T-Bone and Porterhouse Steaks					
Tenderloin and New York Strip Steaks					
Ribeye (Front 1/4)		Yes	No	Pkg. For	Thickness or Size
Steaks					
Prime Rib Roast					
Front Shoulder (Front 1/4)		Yes	No	Pkg. For	Thickness or Size
Chuck Roast					
Chuck Steak					
Arm/English Roast					
Denver Steak					
Short Ribs					
Shank					
Soup Bones					
Stew Meat (Indicate Pounds)		Yes	No		
Heart/ Liver/ Tongue		Yes	No		
Trimnings: Can Make Hamburger, Patties or Smoked Meat					
Hamburger		Please Circle 1# Pkgs. / 2# Pkgs.			
Patties		Please Circle 1/4# Patties / 1/3# Patties / 1/2# Patties			
Canning Meat		Please specify number of Pounds:			
Smoked Meats		Please indicate # of pounds desired - 10# Minimum			
		Pounds	Price	Total	
Polish Sausage					
Summer Sausage					
Smoked Sausage					
Vienna Hot Dogs					
Club Franks					
Other Smoked Meats Available		Pounds	Price	Total	
Dried Beef					
Roast Beef					
Beef Jerky: 5# Minimum					
Regular					
Hot Shot					
Honey BBQ					
Cherry Maple					
Death Valley					
Total Smoked Meat:					
				Summary of Charges	
				Amount Charged:	
				Hauling Charge	
				Butchering Charge	
				Processing Charge	
				Weight:	Price:
				Smoke Meat Charges	
				Environmental Disposal	
				Miscellaneous Charges	
				Total Charges:	
<p><small>*Instructions are broken down into sub-primals, and from the sub-primals please indicate which cuts you would like from your beef. Please indicate how many people you would like the cuts packaged for. If you check more than one item for each sub-primal, we will allocate the sub-primal to its highest and best use. Our standard steak cut is 3/4", please specify if you want thicker or thinner.</small></p>					