

HARRIS MEATS AND PROCESSING 931-267-6592

	CHUCK RIB SHORT CONTROL SHARK PLATE FI	NOERLOIN RUHP NOERLOIN RUHP NOERLOIN ROUND NORTH ROUND	PHC PRC DRC	TOMER NAME: DNE: DUCER: DP OFF DATE: MAL ID:			
PLEASE CIRCLE 1 OPTION FOR EACH							
ARM:	ROAST SHAN	K BONES	GRO	UND			
CHUCK:	BONE IN ROAST	STEAK	GROUN	D			
BRISKET:	WHOLE HAL	F GROU	JND				
RIB LOIN:	BONE IN-RIBEYE	STEAKS	**BONELESS-F	RIBEYE STEAKS	RIB RO	DAST	GROUND
RIBS:	RIBS GROUND)					
SHORT LOIN:	BONE IN-T-BON	E STEAKS	** BONELESS-S	STRIP STEAKS	**BONEI	LESS-FILE	T MIGNONS
**DEBONING \$15 EXTRA CHARGE							
SIRLOIN:	BONE IN-SIRLO	IN STEAKS	**BON	ELESS-SIRLOIN S	TEAKS	GROU	ND
TOP SIRLOIN:	ROAST CUB	E STEAK (TEN	NDERIZED \$1/LI	3) SIRLOIN	STEAKS	GROU	ND
RUMP:	ROAST CUB	E STEAK (TEI	NDERIZED \$1/LI	3) GROUN	D		
ROUND:	ROAST CUB	E STEAK (TEI	NDERIZED \$1/LI	3) ROUND S	TEAK	GROUN	D
FLANK:	FLANK STEAK	SKIRT ST	EAK	GROUND			
STEW MEAT:	LBS						
GROUND BEEF:LB PACKAGES							
BEEF PATTIES:LBS (\$1 PER LB 20LB MINIMUM)							
LIVER: YES NO HEART: YES NO TONGUE: YES NO							
STEAK THICKNESS: 3/4" 1" 1 1/4" 1 1/2" 2" STEAKS PER PACK:							
ROAST SIZE: 3-4LBS 5-6LBS							
SUMMER SAUSAGE :LBS (\$7 PER LB 10LB MINIMUM)							
BEEF JERKY:LBS (\$7 PER LB 10 LB MINIMUM)							
OFFICE USE ONLY	_		SPECIAL I	NSTRUCTION	S/ ADDI	TIONAL	_ NOTES

OFFICE USE ONLY LIVE WEIGHT HANGING WEIGHT ____

PROCESSING FEES: