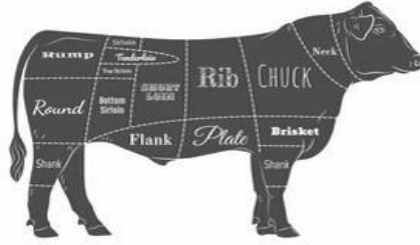


# BOLEN LIVESTOCK



1885 Aspen Drive, Jaffray, BC, V0B 1T0 - 250-421-6274

## Beef Cutting Instructions

Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Carcass Weight: \_\_\_\_\_

\$1.35/lb cut and wrap

UPON REQUEST - fresh sausage, smoked sausage, 20LB batch minimum - as requested

Jerky 10LB minimum – will come out of oven roasts and/or marinating steaks

(Butcher recommended highlighted)

<p><u>Pot Roast</u> Chuck Roast <b>Yes</b> or ground</p>	<p><u>Trim &amp; Packaging</u> # of Steaks per Package(Minimum <b>2</b>): _____ Steak Thickness: _____ <b>1 inch</b> Roast Size: _____ <b>3-4lbs</b> Stew Meat: yes or no Ground Beef Lean or <b>regular</b> - package size <b>1lb</b> or 2lb</p>
<p><u>Pot Roast</u> Cross Rib Roast <b>bone-in</b> OR boneless OR Ground</p>	<p><u>Oven Roast &amp; Marinating Steaks</u> Inside Round <b>Roast</b> or <b>Steaks</b> Outside Round <b>Roast</b> or Steaks Eye of Round Roast or Steaks or <b>Stew</b> Sirloin Tip <b>Roast</b> or Steaks</p>
<p><u>Premium Oven Roast &amp; Grilling Steak</u> Prime Rib Roast and or <b>Prime Rib Steaks</b></p>	<p><u>Grilling Steaks</u> <b>T-bone steaks</b> <b>OR</b> New York Steaks and Tenderloin Tenderloin - whole or <b>steaks</b></p>
<p><u>Ribs</u> Length of Ribs: _____ <b>3 inch</b></p>	<p><u>Grilling Steaks &amp; Premium Oven Roast</u> end of tenderloin whole or <b>steaks</b> top sirloin <b>steaks</b> or roast</p>
<p><u>Brisket</u> ground or roast or <b>whole</b></p>	<p>Soup bones yes or no organs yes or no ossobuco yes or <b>ground</b></p>
<p><u>Flank steak</u> <b>whole</b> or ground</p>	

Any other comments \_\_\_\_\_