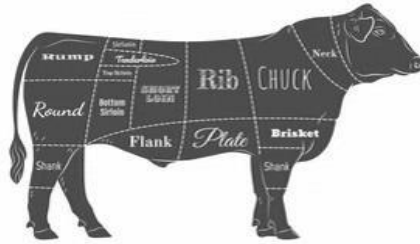


BOLEN LIVESTOCK



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

Beef Cutting Instructions

Name: _____

Phone Number: _____ Carcass Weight: _____

\$1.15/lb cut and wrap

UPON REQUEST - fresh sausage \$3.50/lb, smoked sausage \$4.00/lb 20LB batch minimum (add \$1.00/lb if cheese wanted)

Jerky \$7/lb – 10LB minimum – will come out of oven roasts and/or marinating steaks

(Butcher recommended highlighted)

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

Any other comments _____

