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| Archer's Custom Meat | Name: | | |
| 530-622-0379 | | | |
| 5425 Mother Lode Drive | Address: | | |
| Placerville, CA 95667 | | | |
| | Phone: | | |
| BEEF/ELK | | | |
| Beef/Elk | Thickness/WT (circle) | No in pkg | Inventory |
| 1. STEAK/ROAST | | | |
| Top Round Steak | 1/2", 5/8", 3/4" | | |
| London Broil | 1 1/4", 1 1/2" | | |
| Bottom Round (Rump) Roast | 3#, 4#, 5# | | |
| Bottom Round Swiss Steak | 1/2" Chix-Fry, 3/4" Swiss | | |
| Tenderize: YES or NO | | | |
| 2. EYE OF ROUND | | | |
| Roast -- Steak | 1/2 & 1/2 | | |
| 3. SIRLION TIP | | | |
| Roast -- Steak | 1/2 & 1/2 | | |
| 4. LOIN | | | |
| T-Bone & Porter House Steak | 5/8", 3/4", 1" | | |
| New York Steak (Boneless) | 3/4", 1", 1 1/4" | | |
| Top Sirlon Steak | 3/4", 1", 1 1/4" | | |
| Fillet Magnon | 1 1/4", 1 1/2" | | |
| 5. TRI-TIP | | | |
| Roast -- Steak | | | |
| (Tri-Tip will be left on Top Sirloin on smaller size beef) | | | |
| 6. SHOULDER ROUND BONE | | | |
| Round Bone Chops | | | |
| 7. STEAK | | | |
| Rib Steak | 3/4", 1" | | |
| Rib Eye Steak (Boneless) | 3/4", 1", 1 1/4" | | |
| Rib Roast (Prime Rib) | #3, 4#, 5#, 6#, Whole | | |
| 8. CHUCK | | | |
| Roast | 3#, 4#, 5# | | |
| Steak | 3/4", 1" | | |
| 9. SHOULDER | | | |
| Cross Rib Roast | 3#, 4#, 5# | | |
| 10. MISC CUTS: | | | |
| Brisket: | | | |
| Stew | | | |
| Grind | | | |
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|------------------------------|--------------------------|--|--|
| Flank Steak: | | | |
| Whole | | | |
| Tenderize | | | |
| Pocket | | | |
| Plate: | | | |
| All Short Ribs | | | |
| Best Short Ribs | | | |
| Grind | | | |
| BBQ | | | |
| Shanks: | | | |
| All Soup Bones | | | |
| Best Soup Bones | | | |
| Grind | | | |
| Stew Meats: | | | |
| All Possible | | | |
| Best only | | | |
| Grind | | | |
| Dog Bones: | | | |
| Large | | | |
| Medium | | | |
| Small | | | |
| FAMILY SIZE: | | | |
| GOUND MEAT: | 1#, 1 1/2#, 2# | | |
| STEW: | 1#, 1 1/2#, 2# | | |
| REGULAR SIZE STEAK: | | | |
| SMALL SIZE STEAK: | | | |
| SPECIAL INSTRUCTIONS: | | | |
| CUT & WRAP | _____ X _____ = \$ _____ | | |
| SMOKING & CURING | _____ X _____ = \$ _____ | | |
| SALAMI & JERKY | _____ X _____ = \$ _____ | | |
| | Total Pkgs: | | |
| DATE RECEIVED | TOTAL \$ | | |
| WEIGHT | NOTIFIED | | |