

Sample Form

Cut Order

Ordering a half or quarter of a beef from Mill Creek Natural Beef allows you direct contact with the butcher to ensure that your meat is cut to your specifications.

This sample processing order form will help in your communication with the butcher, as she will be asking you the same questions. Please review this form before placing your cut order.

Mill Creek Ranch will notify you when your meat is ready for processing. At that time we will provide the information you will need to contact and indentify your order with the butcher.

Animal ID Number* _____

Meat Processor's Name* _____

Meat Processor's Phone No.* _____

Date Called _____

All beef frozen. USDA processing facility.

* Information will be provided to you by someone from Mill Creek Natural Beef when your order is ready for processing.

How many steaks in a package? _____

Steaks Cut 3/4" or 1 " _____

Round steaks are cut @ 1/2". Do you want them left whole, cut in half or tenderized? This includes your sirloin tip steaks unless you specify different instructions. Sirloin tips can be cut into steaks or roast. Rounds can be cut at 3/4 " or 1 " but cannot be tenderized.

Short Ribs Yes No

Roast 2-3 lb. or 3-4 lb. (Chuck roast, Arm roast, Pikes Peak Roast, [Sirloin Tip Roast if asked for])

Ground Beef 90/10 lean in 1 lb. packages

Brisket Yes No

Flank Yes No

Stew Meat Yes No

Soup Bones Yes No

Oxtail Yes No

Short ribs Yes No

Heart Yes No

Tongue Yes No

Liver Yes No

If you want your steaks and roasts boneless, the cost is \$10.00 per 1/2 beef.

Tenderizing is \$7.00 for a whole beef and \$3.50 for a half.

Patties are @ \$.55 per lb.



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