

Round Roast

BrokenGate™ Cattle Ranch, LLC

234 Ladue Lake Dr. Creve Coeur, MO 63141

314-704-0693 Fax: 314-453-9609

BEEF PROCESSING CUT & PACK SPECIFICATIONS

This PDF is an electronic form. You may complete your order in Acrobat Reader software available free online. Email your completed form to Bruce E. Jacobs at **bejacobs@brokengatecattleranch.com**.

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Visit our website!
www.brokengatecattleranch.com

Beef Information

Beef Processor Contact:

Josephville Meat Processing Call Ron or Adam • 636-327-5455

lame												Tag #	
treet Address			City		State	ZIP							
Tontact Phone					Email	Email Hang Weight							
CUTS	YES/ THICKNESS/ QTY PER NO WEIGHT PKG.			INSTRU	INSTRUCTIONS		CUTS		THICKNESS/ WEIGHT	/ QTY PER INSTE		TRUCTIONS	
		STE	AKS			Brisket							
Rib Steak - bone in						Short Ribs							
Rib Eye						Shank Meat							
Rib Roast						Stew Meat							
Porter House						Ground Beef							
T-Bone							% lean						
Sirloin Strip						Patties							
Fillets						Soup Bones							
London Broil						Ox Tail							
Round Steak - Reg.						Liver							
Tenderize/Cube						Kidneys							
Flank Steak						Tongue							
Skirt Steak						Sweet Breads							
Chuck Eye Steak						Heart							
Chuck Steak						Bag of Bones							
		ROA	ASTS			Additional Ins	truction	is:					
Chuck Roast													
Arm Roast													
Rump Roast													
Sirloin Tip Roast													