



Beef Processing

www.crescentmeats.com
instructions@crescentmeats.com

Name:			
Home Phone:			
Cell Phone:		Cell Carrier:	
Email:			
Notify By:	Phone	Email	Text (cell carrier required)
Date:			
Farmer:			
Weight:		Tag#	

Choose Size of Animal Receiving

Whole

Half

Half of Half

Front

Hind

Roast Size:

	Avg: 3/4" or 1"
	Min. of 2
	Avg: 2-3#

Note: Cuts highlighted in orange are considered a basic cut

Cuts	X if want (if don't want goes towards burger except for organ meats)	Comments
Heart		
Tongue		
Liver - 1# packs		
Tallow		
Ox Tail		
Brisket - whole or cut in half		
Soup Bones		
Arm Roast		
Chuck Roast		
Short Ribs		
Ribeye		
Flank Steak		
Sirloin Tip Roast		
Sirloin Tip Steak		

Choose 1 of the 2 options:

Porterhouse & T-bone (NOTE: not available if beef is over 30 months of age)		
Fillet & N Y Strip		

Sirloin Steak

Choose up to 2 of the 4 options:

Round Roast		
Round Steak		
Cube Steak - extra charge		
Stew Meat - 1# packs - extra charge		

Rump Roast

Ground Beef

Ground Beef 1#

Additional Comments: