BEEF CUTTING INSTRUCTIONS

LAWRENCE MEAT PACKING CO. LTD.

250-782-5111 or 1-800-663-3806 TOLL FREE

Fax: 250-782-8785

EMAIL lmp@lawrencemeat.com

If you have questions please call or email for assistance

			Custom #
Amount You're	Getting (chec	k one):	Soup Bones Yes No
☐ Whole Beef☐ Front Quarter	☐ Half Beef☐ Hind Qua		SCRAPS Yes No OFFALS
STEAKS Qty.	. Per. Pkg	_ Thickness	Heart
Chuck Steak		*standard 3/4" steak cut	Liver Liver Sliced
☐ Minute Steak			☐ Tongue
Round Steak			
Sirloin Steak			Name:
Flank Steak Choose ONE of the following:			Phone:
TBone/Portehouse/Club			rione.
New York/Tenderloin Steaks			Email:
Choose ONE of the following:			Custom #: Date of Drop Off:
Rib Steak			Person Delivering:
Ribeye (boneless)			reison benvering.
ROASTS Lbs. P	er		
Chuck Roast			
Sirloin Tip Roast			
Outside Round (B&R Hip)			
☐ Inside Round (Baron)			
Rib Roast *Will take from Rib Steak*			
☐ Cross Rib Roast			
GROUND			7
1 Lb. Per Pkg. 1 and a half Lb. Per Pkg.			
2 Lbs. Per Pkg			
5kg Cases			
Other			7
Short Ribs No, to Ground			
Stew Meat No Lbs Per Pkg			