## HAMBURG LOCKER LLC

1023 Main Street, Hamburg IA 51640 · Est.# 791

712-350-8011

Name:		
Address :		
Plea	ase call or turn in cuts within t	he first 7 days of your beef arriving
	BEEF CL	IT SHEET
How much of the be		nole
*beef	that are over 30 months can o	nly yield boneless steaks and roasts
	*Standard steak th	nickness is 3/4 or 1"
Roasts: Check all ti	hat apply	Rib:
□ Chuck		(may choose one option per 1/2 or 1/4 beef)
□ Arm		☐ Ribeye Steak
□ Sirloin Tip		☐ Bone-In-Rib steak
Rump		☐ Prime Rib (not an option for 1/4 of beef)
*Size of Roasts:	Ibs	□ NONE (put towards ground beef)
(2-3 lbs is standard)		*Number of steaks per package:
☐ Brisket: ☐ Who	ole 🗅 Point & flat	*Thickness:inch
Short Loin:		Round:
(may choose one option per 1/2 or 1/4 beef)		(may choose one option per 1/2 or 1/4 beef
□ T-Bone		□ Round Steak Tenderized
□ New York Strips & Filets		□ Round Steak Not Tenderized
☐ None (put towards ground beef)		☐ Minute Steak
*Number of steaks per package:		□ Round Roasts
*Thickness:inch		□ None (put towards ground beef)
		□ *Number of steaks per package:
Sirloin:		
□ Sirloin Steaks		Ground Beef:
□ None (put towards Ground Beef)		Size of pks: □ 1lb □ 1.5 lb □ 2lb
*Number of steaks per package:		Ground beef Patties (minimum 20 lbs):
		☐ YESIbs. *Number per package
		□ NO 03 06
Other:		
☐ Flank Steak	☐ Stew Meat	Notes
□ Heart	□ Liver	
☐ Short Ribs	☐ Tongue	
□ Soup Bones	☐ Skirt Steak	