

Check # _____
Date picked up _____

TIPTON LOCKER BEEF WORK ORDER

OWNER- _____
DATE _____

Credit Card

NAME _____

RETAIL SALE _____

Cash Sale

PHONE _____

WEIGHT _____

CELL PHONE _____

% Factor _____
1,2,3, or 4
1.333 for 3/4
1.5 for 2/3
8 for 1/8

Order taken by _____

Customer Owned divide by _____ lbs

T-BONE'S _____ Grind -OR- TENDERLOINS _____
SIRLOIN'S _____ Grind NEW YORKS _____
SIRLOIN TIP STEAK _____ Grind
or ROAST _____ lbs ---OR--- DRIED BEEF

ROUND STEAK Regular Tenderize Min stk _____ PerPkg Roast or Grind

RUMP ROAST yes no _____ lbs

RIBEYE ROAST _____ lbs

Address

or RIBEYE STEAK _____ Thickness _____ Per Pkg _____

CHUCK ROAST _____ lbs _____ Pkg Count _____
or STEAK _____ Per Pkg Grind

NOTE'S

ARM ROAST _____ lbs _____ Pkg Count _____
or STEAK _____ Per Pkg Grind

SHORT RIBS yes no

BRISKET yes
Whole v
Half no

SOUP BONE yes no

STEW MEAT yes no _____ lbs _____ SIZE

PATTIES _____ lbs _____ SIZE _____ Per Pkg

GROUND BEEF _____ lbs Per Pkg _____ Paper Wrapped _____ lbs

HEART yes no TONGUE yes no LIVER yes no

TRIM WIEGHT _____ lbs \$2.50 Summer Sausage _____ lbs \$3.00 Ground Jerky _____ lbs

\$2.80 Summer Sausage w/CH _____ lbs \$3.00 Sliced Hot Jerky _____ lbs

\$2.80 Summer Sausage Jala/CH _____ lbs \$3.00 Sliced Jerky _____ lbs

TENDERIZING _____ lbs \$2.50 Beef Sticks _____ lbs \$3.00 Dried Beef _____ lbs

\$2.80 Beef Cheese Sticks _____ lbs Disposal Fee _____

PATTIES _____ \$0.00 lbs \$3.00 Beef Jala Cheese Sticks _____ lbs \$ 0.58 Procesing Fee

STEW _____ lbs \$3.00 Maple Sticks _____ lbs Kill Charge _____ Divide by

TOTAL _____ Divide by

Row

Box's

lbs

lbs