

**Nashville Locker Service**  
**Beef - Processing Workshet**  
**Phone: 517-852-9332**

Name: \_\_\_\_\_ Ph: \_\_\_\_\_

C/O: Bob Zellmer, Highbanks Angus Whole: \_\_\_ 1/2: \_\_\_ 1/4: \_\_\_ (F or H) 1/2 of 1/2: \_\_\_

Special Cuts/Instructions: \_\_\_\_\_

<b>Cut:</b>	<b>Quantity Per Pack</b>	<b>Cut:</b>	<b>Quantity Per Pack</b>
<b>Beef Loin - Standard Cuts</b>		<b>Beef Rib - Standar Cuts</b>	
T-Bone Steak: _____ "		Delmonico: _____ "	
Porthouse Steak: _____ "		Standing Rib Roast: _____ "	
Sirloin Steak: _____ "		Short Ribs	
Sizzlers		Soup Bones	
		<b>Beef Chuck - Roast</b>	
		Chuck Roast: _____ #'s	
		Chuck Steak: _____	
<b>Beef Round</b>		<b>Beef Shank &amp; Flank</b>	
Round Steak - Regular		Ground Beef: _____ #'s Bulk	
Cube Steak		Patties: _____ #'s	
Rolled Rump Roast: _____ #'s		Stew Meat: _____ #'s	
Arm Roast: _____ #'s		Heart Liver Tonge	

Hanging Weight: \_\_\_\_\_ Date Cut: \_\_\_\_\_ By: \_\_\_\_\_