

Print & complete this form then call it in, email it or fax it to our office.

WILD COUNTRY MEATS

Phone: 918-885-6758 Toll Free Fax: 1-888-909-5698

eMail: Processing@WildCountryMeats.com

Date of Slaughter:

Circle One: Beef Buffalo

If applicable, I purchased this beef/buffalo from:

Your Name (label for pkgs):

Contact Phone(s):

Circle One: whole carcass (both sides) 1/2 carcass (1 side) 1/4 carcass (1 quarter)

IMPORTANT... parties sharing a side (1 qtr each) must agree on cuts

Grilling Steaks (circle choices)

- > T-Bone Steaks or Strips & Filets Cut how thick?
- > Bone-In Ribeye Steaks Cut how thick?
- > Sirloin Steak or Grind for more burger If steaks, cut how thick?
- > Chuck Steak or More Chuck Roast or Grind for more burger If steaks, how thick?

Additional Instructions about these cuts:

Steaks, usually tenderized (circle choices)

- > Tenderized Sirloin Tip Steak or Sirloin Tip Steak, NOT Tenderized or Grind for more burger
- > Tenderized Round Steak or Round Steak, NOT Tenderized or Grind for more burger

Additional Instructions about these cuts:

Roasts (circle choices)

- > Rump Roast or Grind for more burger
- > Pikes Peak Roast or Grind for more burger
- > Chuck Roast or Grind for more burger
- > Arm Roast or Grind for more burger

Additional Instructions about these cuts:

Miscellaneous (circle choices)

- > Brisket or Grind for more burger
 - > Short Ribs or Grind for more burger
 - > Stew Meat or more burger
- if yes, how many pkgs AND how many lbs per pkg:

Additional Instructions about these cuts:

Organs, etc. (circle choices)

liver heart tongue other:

Hamburger Patties (circle choice)

YES NO

Yes? How Many (Qty OR lbs) and how many per pkg

PACKAGING (circle one)

Vacuum Packaging

OR

Butcher Paper

lbs of burger per pkg

steaks per pkg
 (Sirloin Steaks AND Round Steaks
 are always packaged one/pkg)

Additional Instructions:
