

Directions		Custom Option	11/15/21
Fill out all Information Fields We cut everything boneless unless noted Max one cutting instruction per half		Parish Meat Processing 219 Corporate Drive, Sibley, LA 71073 318-545-5808 info@parishmeatprocessing.com	

Please Fill Out ALL INFORMATION

Farmer Name:	How Many Head?		
Address:		Half Steer	<input type="checkbox"/>
Phone Number:		Whole Steer	<input type="checkbox"/>

Totally Custom Option for Inspected

Slaughter Fee = \$100 Per	Processing Fee = \$1.15/lb hanging weight
Cutting options vs. Grinding	Steak Thickness
	Number per Pack

Steaks

Ribeye:	Steaks	Grind	(3/4" 1" 1 1/4" 1 1/2") Boneless or Bone-In	Per pkg <u> </u> 1
Note: Either NY Strips and Filets OR T-Bones	NY Strip Steak	Grind	(3/4" 1" 1 1/4" 1 1/2")	Per pkg <u> </u> 1
	Filet(Tenderloin)	Grind	(1" 1 1/4" 1 1/2" 2")	Per pkg <u> </u> 2
	T-bone:	Grind	(3/4" 1" 1 1/4" 1 1/2")	Per pkg <u> </u> 1
Sirloin:	Steak	Grind	(3/4" 1" 1 1/4" 1 1/2")	Per pkg <u> </u> 1
Skirt Steak	Keep	Grind		Per pkg <u> </u> 1
Flank Steak	Keep	Grind		Per pkg <u> </u> 1

Roasts

Brisket:	Whole	Cut in Half	Grind		Per pkg <u> </u> 1
Chuck Roast:	Roasts		Grind	Boneless or Bone-In	Per pkg <u> </u> 1
Arm:	Roast		Grind		Per pkg <u> </u> 1
Rump	Roast		Grind		Per pkg <u> </u> 1
Eye of Round	Roast		Grind		Per pkg <u> </u> 1

Others

Ribs:	Plate Ribs	Short Ribs	Grind		Per pkg <u> </u>
Tenderized Round:	Keep		Grind		Per pkg <u> </u>
Other:	Keep		Grind		Per pkg <u> </u>
Other:	Keep		Grind		Per pkg <u> </u>
Other:	Keep		Grind		Per pkg <u> </u>
Stew Meat	*As Much as Possible*	Keep	Grind		Per pkg <u> </u>
Patties 50 lb Minimum	Quantity _____ lb	4oz, 5oz, 6oz, 7oz, 8oz			10lb Box \$1.00/LB 3lb Box \$1.25/LB