

**HERRING BROTHERS MEATS**  
**207-876-2631**

**BEEF**

**NAME**\_\_\_\_\_

**PHONE**\_\_\_\_\_

**WEIGHT** \_\_\_\_\_ **LOT#**\_\_\_\_\_

**STEAKS PER PACK**\_\_\_\_\_

**HOW THICK**\_\_\_\_\_

**PORTERHOUSE/TBONE STEAK**\_\_\_\_\_ (or) **STRIP STEAK**\_\_\_\_\_

**TENDERLOIN STEAK**\_\_\_\_\_

**CUBE STEAK**\_\_\_\_\_

**SHORT RIBS**\_\_\_\_\_ **SOUP BONE**\_\_\_\_\_

**LONDON BROIL STEAK**\_\_\_\_\_

**SIRLOIN STEAK**\_\_\_\_\_

**RIBEYE STEAK**\_\_\_\_\_

**EYE ROUND (MINUTE STEAK OR ROAST)**\_\_\_\_\_

**SIRLOIN TIP**\_\_\_\_\_

**CHUCK (STEAK OR ROAST)** \_\_\_\_\_

**TOP AROUND STEAK**\_\_\_\_\_

**ROAST**\_\_\_\_\_ **HOW MANY**\_\_\_\_\_ **HOW BIG**\_\_\_\_\_

**STEW**\_\_\_\_\_ **HOW MUCH**\_\_\_\_\_ **HOW BIG PACK**\_\_\_\_\_

**HAMBURG**\_\_\_\_\_ **HOW BIG PACK**\_\_\_\_\_

**SAVE HEART TONGUE LIVER**

**OTHER INSTRUCTIONS**\_\_\_\_\_