

Custom Locker Beef Form

Please fill this form out entirely and return to your farmer or the plant. By law we must have your first & last name address and phone number. Form may be submitted by e-mail (office@temeats.com or operations@temeats.com) or in person. Circle your choice from the options in red listed after each cut. Anything not filled out will be given butcher's choice.

Your Name:	Producer/Farm									
Address:					Beef Ear Tag:					
Phone Number:_			Email:							
(WHOLE HALF	QUARTER)	Steak thicknes	s: ¾" 1" 1¼"	1½" Roast	size (in pound	s): 2-3 3-4	4 5-6			
Shoulder:	*Choos	e <u>one</u> option	for each cut*							
Chuck: (Roast	Steak	Grind)	Arm Roast: (Roas	t Grind)	Bones: (Y	ES NO)				
Brisket: (Whole	Roast	Grind)	Shank Cuts: (Yes	Grind)	Skirt Steak	:: (Yes G	irind)			
Rib Section:	*Choos	e <u>one</u> option	for each cut*							
Circle ONLY One:										
Ribeye Steak	Bone-in Rib	eye Bonel	ess Rib Roast	Bone-in Rib	Roast → (who	ole halved	thirds)			
Spare Ribs: (Yes	Grind) *no	spare ribs with bo	one-in ribeye/roast	S	hort Ribs: (Y	es Grind)				
Smoked BEEF BA	CON? (Ste	rnum Meat	or Short R	ib Plate (NO Sho	ort ribs) Or	ВОТЬ	 			
Loin Section:	*Choos	e <u>one</u> option	for each cut*							
Circle ONLY One: Bone-in Steaks*		ouse, Bone-in Sirlo	in) OR	Boneless S	teaks (Filet, N.Y	. Strip, Top Sirl	oin)			
*By FDA regulation must be cut into be	•		pe over 30 months of top sirloin).	old we cannot g	give you t-bone	and porterho	use steaks, a			
Flank Steak: (Ye	s Grind)	Hanger S	t eak: (Yes Grir	d)						
Round Section	n: *Choos	e <u>one</u> option	for each cut*							
Top Round: (Ro	ast Stea	k Stew	Kabobs F	ajita Cul	oe Steak	Grind)				
Bottom Round:	(Roast	Steak Stew	, Kabobs	Fajita	Cube Steak	Grind)				
Eye of Round: (Roast St	eak Stew	Kabobs	Fajita (Cube Steak	Grind)				
Sirloin Tip: (Roa	ast Steak	Grind)		London Broil:	(Yes No	o)				
Ground beef	packaging:	(1 lb 2 lb	5 lb 10 lk) Keep Ex	ktra Fat? (Sue	et Back	Both N			
BEEF SAUSA	GF? (If VES. (Circle and fill ou	t form on back)	NO SAUSA	GF VEG	SAUSAGE				
			50 lbs max 150 lbs):							

Offal: Organs are collected at slaughter if requested on stall tag and are given to the farmer/producer only.

T&& Meats

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Sausage: Seasoning is a service that has a 50 lb. minimum per flavor and/or format. If minimum is not made you will receive Ground Beef. Indicate your preference for seasoning blend AND format. *Please note that due to variation in animals we cannot give you an accurate estimate of ground product 🕾

Choose one option for each

Blend #1:	T&E Class	sic	Sage Breakfast	Mild Italian	Sweet Italian	Hot Italian	Garlic	Chorizo
> Form	nat #1:	Loose	1oz Links	2oz Links	4oz Bratwurst	4 oz Patties	6 oz P	atties
Blend #2:	T&E Clas	sic	Sage Breakfast	Mild Italian	Sweet Italian	Hot Italian	Garlic	Chorizo
> Form	nat #2:	Loose	1oz Links	2oz Links	4oz Bratwurst	4 oz Patties	6 oz P	atties
Blend #3:	T&E Clas	sic	Sage Breakfast	Mild Italian	Sweet Italian	Hot Italian	Garlic	Chorizo
➤ Format #3: Loose		1oz Links	2oz Links	4oz Bratwurst	4 oz Patties 6 oz Pa		atties	