



# Amend Packing Company

Amend Packing Company  
410 SE 18<sup>th</sup> Street  
Des Moines, Iowa 50317

Customer Name: \_\_\_\_\_  
Phone: \_\_\_\_\_  
Address: \_\_\_\_\_

Cutting Instructions for 1/2 of Beef – Please call with any questions. 515-265-1618

## ***Front Quarter***

Chuck Roasts    Boneless or Bone in    Circle one    Specify size \_\_\_\_ lbs  
Arm Roasts    Boneless or Bone in    Circle one    Specify size \_\_\_\_ lbs  
Ribeye    Roasts or Steaks    Circle one  
Brisket    Save, Grind or Stew Meat    Circle one  
Short Ribs    Yes or No    Circle one

## ***Hind Quarter***

### ***Beef Round:***

Minute Steaks – Yes or No    Wrap \_\_\_\_\_ pcs. per package  
Round Steaks – Yes or No    Tenderize Yes or No  
Wrap 1 whole (2 pcs) \_\_\_\_\_ per package or 1/2 - 1 pc. per package \_\_\_\_\_  
Rump Roast    Specify Size \_\_\_\_\_ lbs  
Sirloin Tip    Steaks or Roast

### ***Beef Loin:***

Boneless Top Sirloin Steak (or)  
Whole Sirloin Steak – Bone in (Choose one)  
T-Bone and Porterhouse (or)  
New York Strips and Fillets (Choose one)  
Flank Steak – Save or Grind

Ground Beef :    Wrap in \_\_\_\_ pound packages (example 1#, 2#)  
                          Grind (circle one or write in – lean or regular \_\_\_\_\_)  
                          (lean is more towards 90% and regular is 85 to 90 %)

Steaks:    Wrap \_\_\_\_\_ pcs. per package  
                  Cut \_\_\_\_\_ inch thick (example 1 inch or 1 1/4 inch thick)

Stew Meat: Yes or No – How many packages? \_\_\_\_\_    Wrap in \_\_\_\_\_ # pkgs.  
Special Instructions: \_\_\_\_\_

Liver	Yes or No	Bones	Yes or No
Heart	Yes or No	Suet	Yes or No
Tongue	Yes or No	Ox Tails	Yes or No