Supplier:		Litchfield Prime Meats & Provisions 205 East Street- PO Box 329, Litchfield, CT 06759 Tel: 860-567-5448 Fax: 860-567-9437			Pick One Paper
Veight:		Beef Cutting Instructions			Cryo-vac
Name:		Phone #:	Date:		Boxes \$3 each Bring your
	Email:				
Chuck	Roast	Bone in Boneless	Weight		own
	Steak	Thickness	Number per pkg.		
Shoulder	Roast	Weight			
	Steak	Thickness	Number per pkg.		
Neck	Ground	Stew			
Shank	Ground	Soup Bone			
Brisket	Roast	Weight:			
	Ground	Stew			
Rib	Roast	Bone in	Boneless	Number of rib)S
	Steak	Thickness	Number per pkg.		
Short rib	Number per pk	g.			
Stew	Weight per pkg	ļ.			
Sirloin tip	Roast	Weight			
	Steak	Thickness	Number per pkg.		
Flank	Steak	Ground	Stew		
Sirloin	Thickness:	Number per pkg.			
Porterhouse	Thickness:	Number per pkg.			
Club	Thickness:	Number per pkg.			
Rump	Roast	Weight			
Bottom Round	Roast	Weight			
	Cube Steak	Number per pkg.			
Eye Round	Roast	Weight			
	Cube Steak	Number per pkg.			
Top Round	Roast	Weight			
	London Broil	Thickness	Number per pkg.		
Ground Weight per pkg		Patties:	_ oz/weight per patty		# per package
Bones	Oxtail	Organs			
Beef will be p	rocessed by th	e whole carcass or sid	les. We will not pro	cess quarter	splits of beef
Sigr	nature:		Date:		

Email: lockerprocessing@gmail.com

Freezer Information

Number of Boxes:		
Number of Trays: _		
Number of Boxes of	or Bags for Smokehouse if applicable:	
Additional Notes:	<u></u>	
-		
- -		
	Processing Charges	
Total Weight of An	nimal/Animals:	
# Sausage Links	3:	
# Patties:		
Additional Charges	5:	
Contact regarding	pricing? Yes 🔲 No 🔲	
Check one: Voicem	nail/Message	
	Total:	
	Payment Method:	
	Initials:	