

NAME: **Foxbard Farm**

DATE:

TEL# for John Payne 413 / 625 – 4604

CELL # for Kurt Benson 413 / 834 - 0209

Steer: Hanging Weight Side = Front = Hind =

Heart, liver, tongue, ox tail and bag of bones to Foxbard.

FRONT ¼: Customer

C Phone,

Email:

STEW MEAT: 2 lbs packages, total =

ROAST: 4 lbs each

GROUND BEEF: 1 lbs packages, total = Remainder

STEAKS: 1 inch thick, 1 per package

SOUP BONE: CUT FOR SOUP BONES **OR** GRIND meat for Hamburger

SHOULDER: ROAST **OR** LONDON BROIL STEAK

BRISKET: WHOLE **OR** CUT in half **OR** GRIND for hamburger

SHORT RIBS: SAVE **OR** GRIND meat for hamburger

CHUCK: ROAST **OR** STEAK **OR** MAKE STEW Meat **OR** GRIND for Hamburger

For Roast or Steak: Specify BONE-IN **OR** BONELESS

RIB: ROAST - bone in **or** bone out **OR** STEAKS – CLUB (bone in) **or** DELMONICO (bone out)

HIND ¼: Customer

C Phone,

Email:

STEW MEAT: 2 lbs packages, total =

ROAST: 4 lbs each

GROUND BEEF: 1 lbs packages, total = remainder

STEAKS: 1 inch thick, 1 per package

LOIN: T-BONE & PORTERHOUSE STEAKS **OR** SIRLOIN & TENDERLOIN STEAKS

NY SIRLOIN STEAK WITH BONE **OR** BONELESS NY SIRLOIN STEAK & TENDERLOIN

RIB: ROAST - bone in **or** bone out **OR** STEAKS – CLUB (bone in) **or** DELMONICO (bone out)

SOUP BONE: CUT FOR SOUP BONES **OR** GRIND Meat for hamburger

BOTTOM ROUND: ROASTS **OR** CUBE STEAK **OR** Hamburger / Stew Meat

TOP ROUND: ROASTS **OR** STEAK **OR** KABOBS **OR** Hamburger / Stew Meat

FACE RUMP: ROASTS **OR** LONDON BROIL STEAKS **OR** Hamburger / Stew Meat

EYE ROUND ROAST: WHOLE **OR** CUT IN ½

FLANK Steak: **YES** SKIRT Steak: **YES**

Thanks: John Payne, Foxbard Farm 413 / 625 – 4604

farmjam@msn.com