

Great Lakes Custom Meats and More

5644 East Highland Road

Howell, MI 48843

(517) 546-7493

direct line 810-599-4525

Fax: 517-545-8561

Animal Ambulatory

Yes No

SRM'S REMOVED

Yes No

Beef Cutting Instructions

Age of Cattle: \_\_\_\_\_

First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_ Order \_\_\_/\_\_\_/\_\_\_

Address: \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone : \_\_\_\_\_ Slaughter: \_\_\_/\_\_\_/\_\_\_

Desc: \_\_\_\_\_ Cold WT: \_\_\_\_\_ Process: \_\_\_/\_\_\_/\_\_\_

From: \_\_\_\_\_ Net Weight: \_\_\_\_\_ Picked up \_\_\_/\_\_\_/\_\_\_

Item	Instruction	Item	Instruction
Porterhouse	Per pk_____	T-Bone Steak	Per pk_____
Sirloin Steak	Per pk_____	Rump Roast	_____
Round Steak	Per pk_____	English Roast	_____
Tip Steak	Per pk_____	Round Roast	_____
Chuck Steak	Per pk_____	Chuck Roast	_____
Rib Steak	Per pk_____	Tip Roast	_____
Shank	_____	Cube Steak	Per pk_____
Stew Meat	_____	Ground	_____
Variety	_____	Brisket	_____
Other	_____	Short Ribs	Per pk_____
		Soup Bones	_____

Remarks:

Liver  Yes  No

Heart  Yes  No

Ox Tail  Yes  No

Slaughter \$32.00  
ct/w/f @ \$0.42 lb

Total \$ \_\_\_\_\_

Thank you!! We Appreciate your Business!!

Business Hours are

Monday 9am-6pm Tuesday and Wednesday 9am-7pm

Thursday Friday And Saturday 9am-8pm Sunday 9am-4pm