

St Anthony Meats - Processing Form

5520 Rusty Trail St Anthony, ND 58566

Phone: (701) 471- 4273

Email: contact@stanthonymeats.com



Customer Name: _____

Email: _____ Phone: _____

Producer: _____ Tag Number: _____ Lot Number: _____

Order Type: Whole Half Qtr

GENERAL PREFERENCES

- Roast Size: 2-3 Lb. 3-4 Lb. 4-5 Lb.
 - Steak Thickness: 3/4" 1" 1 1/4" 1 1/2" 2"
 - Ground Beef Packaging: 1 Lb. 1 1/2 Lb. 2 Lb.
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FRONT-QUARTER

- Chuck
 - Arm
 - Brisket: Whole Cut in Half
 - Rib Loin: Bone-in Bone-less Steak Roast
 - Short-ribs
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HIND-QUARTER

- Top Round: Roast Steak Cube Steak
 - Bottom Round: Roast Steak Cube Steak
 - Round Eye: Roast Steak Cube Steak
 - Short Loin: T-Bone Strip/Tenderloin
 - Sirloin: Roast Steak Cap
 - Sirloin Tip: Roast Steak
 - Tri Tip
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OTHER

- Soup Bones
- Marrow Bones
- Stew Meat
- Flank Steak
- Skirt