

McKinney Land and Cattle Company
 5219 Stone Canon Ranch Road
 Castle Rock, CO 80104
 303-884-0154
McKinneyBeef@Gmail.com

Beef# _____ Live Weight _____

Price _____ Deposit _____

Called / Date _____ Paid _____

Please return BEEF order as soon as possible

Last Name: _____ First Name: _____

Address: _____ City: _____

State: _____ Postal Code: _____ E-mail Address: _____

Phone Number: (____) _____ - _____ Cell Number: (____) _____ - _____

Circle Your Choice _____ **Quarter** **Half** **Whole** **Order Date** / /

Roast *Chunk* No. of lbs per package _____
Flat
Both

Arm *Roast* No. of lbs _____
Steak Thickness _____ No. per Pkg _____

Brisket *Boil, Rolled Roast, Flat Roast, Hamburger or Chunked for Stew*

Neck *Cut for Roast*
Boil
Hamburger

Ribs *Cracked for Short Ribs*
Rolled Plate Roast
Hamburger (Will not be lean hamburger)

Loin *Standing Rib Roast* No. of lbs _____
Rib Steaks Thickness _____ No. per Pkg _____
Both

T-Bones – Top Loin Thickness _____ No. per Pkg _____
Porterhouse – Sirloin Thickness _____

Round Steak *Wrapped: Whole Round* Thickness _____
Half Round
 Cubed or minute steaks may also come from top and/or bottom of rounds.
Cubed Steaks (MINIMUM of 4 per package) No. per Pkg _____

Flank <i>Steak</i> <i>Stew</i> <i>Hamburger</i>	Stew- Optional
	No. of lbs _____

Soup Bones *Nicest Only, All, or None* Shanks are the first soup bones packaged.

Tongue *Use as is or* Liver is sliced and packaged in approx. 1 lb. pkgs.
& Heart *Ground into hamburger*

Hamburger No. of lbs per package _____

Hamburger Patties – Optional Size – 1/4 or 1/3 lb Amt. (10 lb. min.) _____

If you would like more burger, we can grind some roasts and round steaks? YES / NO

Our FDA approved and inspected butcher:
Elizabeth Meat Locker (303) 646-4020