

CHAMPION CATTLE SALES  
3691 West Cherry Creek Road  
Camp Verde, Arizona 86322  
928-567-8659 or 928-310-8934  
[carlscustommeats597@gmail.com](mailto:carlscustommeats597@gmail.com)

**BEEF- \$125 harvesting fee/disposal and 95 cents per pound hanging weight**

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

EMAIL: \_\_\_\_\_ PHONE: \_\_\_\_\_

**\*Processing instructions for- Half \_\_\_ Whole \_\_\_ Quarter \_\_\_**

**RIB STEAKS-** \_\_\_ bone in or \_\_\_ boneless thickness \_\_\_ 3/4" or \_\_\_ 1" # per package \_\_\_

**T-BONES-** \_\_\_ bone in or \_\_\_ boneless thickness \_\_\_ 3/4" or \_\_\_ 1" # per package \_\_\_

**TOP SIRLOIN-** thickness \_\_\_ 3/4" or \_\_\_ 1" # per package \_\_\_

**ROUND-** \_\_\_ London broils (1 per package)

\_\_\_ tenderized steaks # per package \_\_\_

\_\_\_ round roast \_\_\_ 2 pound roasts or \_\_\_ 3 pound roasts

\_\_\_ grind the rounds

**CHUCK-** \_\_\_ roast \_\_\_ 2-3 pound roasts or \_\_\_ 3-4 pound roasts

\_\_\_ steaks (thickness \_\_\_ 1/2 "or \_\_\_ 3/4" per package \_\_\_)

\_\_\_ grind the chuck

**BURGER** \_\_\_ 1 pound \_\_\_ 1 1/2 pound \_\_\_ 2 pound packages (standard 85-90%)

**\*The following cuts will be added to grind if not marked with an "X"\***

\_\_\_ BRISKET \_\_\_ RIBS \_\_\_ SKIRT \_\_\_ FLANK \_\_\_ grind all

**\*Please mark the following with an "X" if you would like these processed\***

\_\_\_ HEART \_\_\_ LIVER \_\_\_ TONGUE \_\_\_ OXTAIL \_\_\_ BONES

Any special instructions or comments to the processor:

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