

OTTEMAN'S MEAT PROCESSING

226 E 1ST FLAGLER, CO 80815
 719-765-4436
 WWW.OTTEMANS.COM

7

CUSTOMER NAME [REDACTED]

NO. BASKETS - 6

TOTAL COST - \$ 366.28

Billing Address

[REDACTED]

Order Name [REDACTED]
 Description - 1/2 beef Loutzenhiser, tag D117
 Email [REDACTED]

Slaughter Date - Monday, November 23, 2020
 Processed Date - Tuesday, December 08, 2020
 Phone Numbers [REDACTED]

Processing Ticket : Order # [REDACTED]

Beef Process	Size / Req	Pkg
Round Steak	3/4" cut in 1/2	5
Minute Steaks	3/4" 2 per package paper between steaks	12
Flank Steak	yes	1
Fajita Meat	yes	4
Tri Tip Roast	yes	1
Picanha Steak	3/4" 2 per package paper between steaks	2
Top Sirloin Steak	3/4" portion sizes...large paper between stks	3
New York Strip Steaks	3/4" 2 per package paper between steaks	10
Filet Mignon	3/4" 2 per package paper between steaks	5
Sirloin Tip Roast	5 pounds	1
Pikes Peak Roast	5 pounds	1
Rump Roast	3 to 4 pounds	1
Rib Eye Steak	3/4" 2 per package rib loin all steaks	7
Chuck Roast	3 to 4 pounds save 2 pkgs stks...rest roasts	7
boneless chuck steaks	3/4" 2 per package save 2 pkgs...rest roasts	2
Arm Roast	3 to 4 pounds	1
Boneless Brisket	cut in 1/2	2
Beef Cubes	yes	4
Soup Bone	yes	4
Short Ribs	yes	2
Shank (Boiling beef)	yes	3
Ground Beef	1 pound packages	75

Over 30 Months - No
 Heart - No
 Tail - No

Liver - Yes
 Tongue - No
 Carcass Weight (Lbs) - 416.5

Related Memos

Dec 03, 2020 save 1/2 of the minute steaks and the rest of the round steaks plain, sirloin into all of the boneless options, save packages of boneless chuck steaks and the rest of the chuck into roasts

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7

CUSTOMER NAME [REDACTED]

NO. BASKETS - 6

TOTAL COST - \$ 358.58

Billing Address

[REDACTED]

Order Name [REDACTED]
 Description - 1/2 beef Loutzenhiser, tag D117
 Email [REDACTED]

Slaughter Date - Monday, November 23, 2020
 Processed Date - Tuesday, December 08, 2020
 Phone Numbers [REDACTED]

Processing Ticket : Order # [REDACTED]

Beef Process	Size / Req	Pkg
Tenderized Round Steak	3/4" cut in 1/2 tenderized	5
Minute Steaks	3/4" 2 per package	13
Fajita Meat	yes	4
Tri Tip Roast	yes	1
Picanha Steak	1.5" 2 per package	2
Top Sirloin Steak	1.5" portion sizes...small	3
T Bone	1.5" 2 per package	4
New York Strip Steaks	1.5" 2 per package	2
Filet Mignon	1.5" 2 per package	2
Sirloin Tip Roast	3 to 4 pounds	1
Pikes Peak Roast	3 to 4 pounds	1
Prime Rib Roast	3 to 4 pounds	1
Rib Eye Steak	1.5" 2 per package	3
Chuck Roast	3 to 4 pounds	7
Swiss Steak	yes	2
Boneless Brisket	cut in 1/2	2
Beef Cubes	yes	4
Ground Beef	1.5 pound packages	61
1/4 lb. size Ground beef patties	6 per packages	6

Over 30 Months - No
 Heart - No
 Tail - No

Liver - No
 Tongue - No
 Carcass Weight (Lbs) - 416.5

Related Memos

Dec 02, 2020

save 1/2 of the minute steaks and the rest of the round steaks tenderized, sirloin into all of the boneless options, bone out only the short cut steaks for new york strips, rump roast into ground beef

6 packages of ground beef patties

OTTEMAN'S MEAT PROCESSING

226 E 1ST FLAGLER, CO 80013
 719-765-4436
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7

CUSTOMER NAME [REDACTED]

NO. BASKETS - 5

Billing Address [REDACTED]

TOTAL COST - \$ 351.10

Order Name [REDACTED]
 Description - 1/2 beef Loutzenhiser, tag D161
 Phone Numbers [REDACTED]

Slaughter Date - Monday, November 23, 2020
 Processed Date - Tuesday, December 08, 2020

Processing Ticket : Order # [REDACTED]

Beef Process	Size / Req	Pkg
Tenderized Round Steak	3/4" cut in 1/2 tenderize	5
Minute Steaks	3/4" 5 per package	6
Fajita Meat	yes	3
Picanha Steak	1" 2 per package	2
Top Sirloin Steak	1" portion sizes...large	3
New York Strip Steaks	1" 2 per package	8
Filet Mignon	1" 2 per package	2
Sirloin Tip Roast	4 to 5 pounds	1
Rib Eye Steak	1" 2 per package rib loin all steaks	6
Boneless Brisket	cut in 1/2	2
Short Ribs	yes	2
Ground Beef	2 pound packages	58

Over 30 Months - No
 Heart - No
 Tail - Yes

Liver - Yes
 Tongue - Yes
 Carcass Weight (Lbs) - 399

Related Memos
 Dec 01, 2020

CALL WHEN DONE, save 1/2 of the minute steaks and the rest of the round steaks tenderized :: boneless sirloin options...tri tip roast into ground beef :: pikes peak roast and rump roast into ground beef, chuck roasts and swiss steak into ground beef