

Slaughtered by: _____

Name: _____

Address: _____

Phone: _____



Quarter	Half	Whole
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Ground Beef: 1# 1.5# 2#

Steaks: 2/pack 3/pack 4/pack

Thickness: .75" 1" 1.25" 1.5"

Bone-In
OR
Boneless

Ribeye: Yes No **T-bones** **OR** **NY/Filet Mignon**

Sirloin: Yes No **Round Steak:** Yes No **Tenderized:** Y or N
*Tenderized only pertains to round steak.

Wrapper: _____

Whole
OR
2 Pieces

Brisket: Yes No **Flank:** Yes No **Skirt:** Yes No

Number of Roasts:

Roasts: Chuck Arm Rump Sirloin Tip Round

Weight: 2# 3# 4#

*At 3#, one would typically receive 30-35 roasts. If one takes round steak and rump roast, round roast will not be available

Number of Soup
Bones:

Soup Bones: Yes No
*12-16 is typical for a whole beef

Notes:

Short Ribs: Cut-up or Slab

Please Circle: Heart Tongue Liver Oxtail

Hanging Weight: _____ x .85 cents = \$_____

Trays: _____ Pickup: _____

Slaughter: _____ (\$120.00)

Total: _____ Checkout: _____

Quartering Fee: _____ (\$10/Quarter)