Beef Processing Sheet



Lot Number:	
# of Boxes:	
Shelf Number:	

Farm Name: Processing: USDA \$1.25lb hanging v			
Address:	□ USDA \$1.25lb hanging weight)		
	☐ Custom (not for sale)		
lho l	\$1.00lb hanging weight		
Email Address:			
Phone Number	□ Half (\$25.00 Split fee each)		
	*No Bone in cuts for animal over 30mos		
Tag: Breed:	Breed:		
Owner of Livestock being delivered attests the animal is within the limit set forth by the USDA for Anitibiotic residue. If animal is found to be outside of the limit,			
he owner signed below understands the animal will be deemed adulterated and condemned at the owners expense. ANY CUTS REQUESTED NOT ON OUR TANDARD FORM WILL BE AT THE DESCRETION OF OUR BUTCHER AND WILL BE CHARGED AT AN ADDITIONAL FEE. We have a minimum hanging weight of 400lbs,			
nything under we be charged a 400lb minimum.			
Owner Signature: Date:			
	ha eeu		
Steaks Thickness Qty. Roasts Unselected Roasts can be used for the following Options Qty. \$	\$2.00lb		
Flank & skirt (Included) London Broil Stew/Cube Steak/Stir			
☐ Tbone/Porterhouse or ☐ Eye of Round Stew/Cube Steak/Stir			
□ Filet/New York Strip			
□ Boneless Top Sirloin □ Bottom Round Stew/Cube Steak/Stir			
□ Bone In Ribeye OR □ Sirloin Tip Stew/Cube Steak/Stir			
□ Boneless Ribeye			
□ Chuck Short Ribs □ Chuck Bone-In			
□ Chuck Boneless			
□ Flat Iron Steak □ Shoulder			
□ Tri-Tip			
□ Whole Brisket			
□ Half Brisket			
Ground OFFALS			
□ Ground Chuck (1lb vacuum sealed) □ Liver (sliced \$5.00)			
□ 1/3 Beef Patties (20lb Minimum \$1.50lb) □ Heart			
los. □ Tongue □ Oxtail			
□ Bones			
□ Fat			
Processing Fee \$ Animal Notes:			
Kill Fee: \$ (health concerns, underweight, etc) (\$100.00)			
Split Fee: \$			
(\$25.00)			
SPECIALTIES: \$			
Deposit Paid - \$ Cotal Due:			

Processing Complete _____ Date Called _____ Picked Up/Paid_____