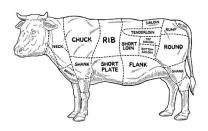


MEAT PROCESSING & TAXIDERMY ASHEBORO, NORTH CAROLINA



Base package is \$1.55 per pound, hanging weight.

All remaining trim will be made into burger, in 1lb packs.

Owner:
Phone:
Email:
Distribution: Whole OR Half (same order split in ½)
<u>Customer 1</u>
Name
Phone
<u>Customer 2</u>
Name
Phone

1 1/4"

STEAKS (standard packaging varies between 1-2 per pk depending on size of steaks)

Please select preferred thickness of Steaks: (circle one) 3/4"

T-Bone (only if <30months old)	YES	NO		
Filet (only if you do not get T-bone)	YES	NO		
NY Strip (only if you don't get T-bone)	YES	NO	Bone-In	Bone-Less
Ribeye	YES	NO	Bone-In	Bone-Less
Sirloin	YES	NO	Bone-In	Bone-Less
Round	YES	NO	Bone-In	Bone-Less
Flank	YES	NO		
Skirt	YES	NO		

OTHER OPTIONS

Brisket	None	Half	Whole	
Ribs	None	Half	Whole	
Stew Beef (\$2extra per cut lb)	10lb	15lb	20lb	30lb (if no roasts)
Cube Steak (\$2extra per cut lb)	10lb	15lb	20lb	30lb (if no roasts)
Ground Sausage (\$2extra per lb)				
Breakfast	10lb	20lb	30lb	40lb
Spicy	10lb	20lb	30lb	40lb
Brown Maple Sugar	10lb	20lb	30lb	40lb

ROASTS includes Chuck, Shoulder, Sirloin Tip, Round, and Rump Roast YES NO

OFFAL(circle) NONE Liver	Heart	Tongue	Kidney	Oxtail
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BONES(circle one)NONESOME (5-10pks)ALL (10-15pks)

COOKED PRODUCTS (\$8 extra per pound, increments of 15lb per flavor)

Snack Sticks	Original # of lbs:	Jalapeno/Cheddar # of lbs:	Honey BBQ # of lbs:
Jerky	Original # of lbs:	Cracked Pepper # of lbs:	Teriyaki # of lbs:
Sausage Links	Breakfast # of lbs:	Chorizo # of lbs:	Spicy # of lbs:

If an item is not marked, it will be understood you do not want that cut and it will be put into ground beef. If your instructions are unclear, we will make the best decision for the integrity of your carcass and cuts.

Name:	Date:	Sign: