



Cooperators:  
 PLEK Cattle  
 Southern Cross Farm

Contact:  
 Melanee Morgan  
 706-615-2081

**Grass-Fed/Grain Finished Red Angus  
 Custom Order Beef Contract**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Preferred contact method? Phone Email

Note: We must have your email or mailing address on file to send receipts and payment information.

**I am placing an order for:**

Half Steer -- Approx. 275 lbs (Hanging weight)  
 Hanging weight X 65% = Dress out %  
 Dress out % = 179 lbs X \$7.00/lb = \$1253.00

Whole Steer -- Approx. 550 lbs (Hanging Weight)  
 Hanging weight X 65% = Dress out %  
 Dress out % = 358 lbs X \$6.50/lb = \$2327.00

**Note: Live animals will weigh approximately 1000 lbs. at the time of harvest. Notice, these weights are approximations, since every animal is different. This does not include fees (see example). Please allow for variation. You will find out the exact weight of your beef at processing.**

- Meat is processed at a USDA inspected facility. Customer is responsible for picking up beef at Oakhurst on pickup date unless other arrangements have been made. We will notify you of pickup date and location. Meat will be vacuum sealed.
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- We require a \$100 non-refundable deposit to hold your beef at time of order, and the remaining cost will be paid at pickup.

**Timeline:**

1. **Send in this form and cut sheet on the next page with your \$100 non-refundable deposit. This deposit is applied to the balance due.**
2. **When your animal goes to process, we will give you the hanging weight and final cost.**

Mail check payable to: **Oakhurst Farm**  
 19450 GA Hwy. 219  
 West Point, GA 31833

The following is an <b>EXAMPLE</b> of the approximate cost of a 1000 pound <b>WHOLE</b> steer.	
Hanging Weight (55% of live weight).....	550 lbs
Hanging Weight X 65% = Dressout %.....	358 lbs
358 lbs X \$6.50/lb .....	\$2327.00
Harvest Fee .....	\$ 65.00
Trucking Fee.....	\$ 100.00
Processing Fee(.65/lb x 550 lb hanging weight)	\$ 358.00
<b>Grand Total .....</b>	<b>\$2850.00</b>
Deposit Applied .....	\$(-100.00)
<b>Balance Due .....</b>	<b>\$ 2750.00</b>

**Customer Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_

By signing this form, I agree to and understand the information described here.

Thank you!

Name \_\_\_\_\_  
 Phone \_\_\_\_\_

Animal ID \_\_\_\_\_

Hanging Weight \_\_\_\_\_  
 (for farm use only)

## Oakhurst Farm Half/Whole Custom Order Form

Please indicate which cuts you want, the number of cuts/pkg. or thickness desired. Customers sharing 1/2 a cow must agree on **one set of cuts**. Only one Cut Sheet per 'cow pooling' group. We are happy to assist with any questions or fill out your cut sheet for you if you are uncertain the first time.

**Just give us a call! 706-615-2081**

The more roasts, steaks and other cuts you choose, the less ground beef/stew meat you will get.		
<b>Roasts (avg. 4 lbs.)</b>		
Shoulder	Yes / No	
Chuck	Yes / No	
Rump	Yes / No	
Round	Yes / No	
<b>Steaks</b>	<b>Thickness (standard 1")</b>	<b>Number Per Pack</b>
Rib-Eye	1" 1.5" 2"	1 2
Sirlon	1" 1.5" 2"	1 2
"NY Strip	1" 1.5" 2"	1 2
<b>AND Filets"</b>	1" 1.5" 2"	1 2
<b>OR Porterhouse or T-Bone</b>	1" 1.5" 2"	1 2
		<b>Wt. per pack</b>
<b>Ground Beef</b>	<b>No Fat Added</b>	1lb
<b>Other Cuts</b> – weights are approximated		
Stew Beef	Yes / No	1 lb pkg
Short Ribs	Yes / No	2 lb pkg
Skirt Plate	Yes / No	1.5 lbs – 1/pkg
Cube Steak	Yes / No	1 lb – 2/pkg
Brisket	Yes / No	1 lb/person avg serving size
Soup Bones	Yes / No	2-3 lb pkg

**Special Requests:** You can indicate here if you want ox tail, kidney, heart, liver, tongue etc. These do not typically go into the packages, unless requested. If you are not buying the whole animal, we cannot guarantee the organs or the oxtail will be available. These go to the first person to reserve a side, if requested.