



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 \$8.00/lb = \$1432.00

Whole Steer -- Approx. 550 lbs (Hanging Weight)
 Hanging weight X 65% = Dress out %
 Dress out % = 358 lbs X \$7.50/lb = \$2685.00

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 prior to pickup.

- 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.
- 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 if requested.**

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

The following is an EXAMPLE of the approximate cost of a 1000 pound WHOLE steer.	
Hanging Weight (55% of live weight).....	550 lbs
Hanging Weight X 65% = Dressout %.....	358 lbs
358 lbs X \$7.50/lb	\$2685.00
Harvest Fee	\$ 70.00
Trucking Fee.....	\$ 100.00
Processing Fee(.90/lb x 550 lb hanging weight)	\$ 495.00
Grand Total	\$3350.00
Deposit Applied	\$(-100.00)
Balance Due	\$ 3250.00

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.		
Roasts (avg. 4 lbs.)		
Shoulder	Yes / No	
Chuck	Yes / No	
Rump	Yes / No	
Round	Yes / No	
Steaks	Thickness (standard 1")	Number Per Pack
Rib-Eye	1" 1.5" 2"	2
Sirlon	1" 1.5" 2"	1
"NY Strip	1" 1.5" 2"	2
AND Filets"	1" 1.5" 2"	2
OR Porterhouse or T-Bone	1" 1.5" 2"	1
	Wt. per pack	
Ground Beef	No Fat Added	1lb
Other Cuts – weights are approximated		
Stew Beef	Yes / No	1 lb pkg
Ribs (Bone In/Out)	Yes/ No	2 lb pkg
Skirt Plate	Yes / No	1.5 lbs – 1/pkg
Cube Steak	Yes / No	1 lb – 2/pkg
Brisket: Cut whole, 1/2 or 1/4	Yes / No	1 lb/person avg serving size
Flank Steak	Yes / No	1 -2 lb pkg

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