**Harvest Date\_\_\_\_\_\_\_\_\_\_\_\_ Cut Date\_\_\_\_\_\_\_\_\_\_\_\_ CX\_\_\_\_ UI\_\_\_\_**

**NSC BEEF PROCESSING Deposit \_\_\_\_\_\_\_\_\_ CK#\_\_\_\_\_\_\_\_ Cash \_\_\_\_\_\_**

**117 LAND GRANT LANE Date of drop off \_\_\_\_\_\_\_\_\_\_\_\_**

**BAIRD, TX 79504 Cow \_\_\_ Steer \_\_\_ Heifer \_\_\_\_ Bull \_\_\_\_ Calf\_\_\_**

[nscbeef@yahoo.com](mailto:nscbeef@yahoo.com) **Under 30 \_\_\_\_\_ Over 30 \_\_\_\_\_**

325-665-0602 **Tag:\_\_\_\_\_\_\_ Carcass Wt.\_\_\_\_\_ Split\_\_\_\_**

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

Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Split Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Heart\_\_\_ Liver \_\_\_ Tongue\_\_ Tail \_\_\_\_

**ROAST:**  2-3 lbs. \_\_\_ 3-4 lbs. \_\_\_ Chucks \_\_\_\_ Arms \_\_\_\_ QTY: \_\_\_\_\_up to 12 Grind\_\_\_

**Rib Eye Stk.** ¾”\_\_1”\_\_\_1 ¼”\_\_\_ 1 ½”\_\_ **Grind\_\_** **Brisket**: Whole \_\_\_ Half \_\_\_ **Grind\_\_\_**

**Boneless Short Ribs**: **\_\_\_\_** Grind\_\_\_ **Stew Meat:** \_\_\_\_\_lbs. **Grind\_\_\_**

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**Sirloin Stk**. ¾”\_\_\_1”\_\_\_1 ¼”\_\_\_1 ½”\_\_\_ **Grind\_\_\_ New York Strip:** ¾”\_\_\_1”\_\_\_1 ¼”\_\_\_1 ½”\_\_\_

**Sirloin Tip**:Chicken Fry\_\_\_ or Roast\_\_\_\_Optional Stk. ¾”\_\_\_1”\_\_\_1 ¼”\_\_\_1 ½”\_\_\_ **Grind\_\_\_**

**Top Round Stk.**  **½”\_\_\_¾”\_\_\_**1”\_\_\_1 ¼”\_\_\_RST.\_\_\_ **Chicken Fry\_\_\_** **Tenderize\_\_\_ Grind\_\_\_**

**Eye of Round Stk. ½”\_\_\_**¾”\_\_\_1”\_\_\_1 ¼”\_\_  **Whole\_\_ Chicken Fry\_\_\_ Tenderize\_\_\_ Grind\_\_\_**

**Bottom Round Stk.** **½”\_\_\_¾\_\_\_** 1”\_\_\_1 ¼”\_\_\_RST.\_\_\_ **Chicken Fry\_\_\_** **Tenderize\_\_\_ Grind\_\_\_**

**Tenderloin: ½”\_\_\_**¾”\_\_\_1”\_\_\_1 ¼”\_\_1 ½”\_\_\_ **whole\_\_\_\_**

**Flank:** Whole\_\_\_ Fajita\_\_\_ **Grind\_\_\_ Skirt:** Whole\_\_\_ **Fajita**\_\_\_  **Grind\_\_\_**

**(Ground Beef) Medium \_\_\_ Lean \_\_\_\_ (1 – 1 ¼ lb. packages)**

**Drop off signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Pick up\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ #Boxes \_\_\_\_\_\_\_\_\_**

**Whole Carcass**

Carcass Wt. \_\_\_\_\_\_x $ 1.50 = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Kill and Packaging $ 200.00 $200.00

Over 5# stew $ 10.00 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Storage Fee $8.00 day @ \_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Sub-Total ------------------------- \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Minus Deposit \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Total**-------------------------- \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

SPLIT Carcass

Carcass WT. divided by 2 x $1.50 = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Kill and Packaging $ 100.00

Split Fee $ 100.00

Over 5lbs. Stew $10.00 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Storage fee $8.00 day @ \_\_\_\_ days \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Sub – Total\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Minus Deposit** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Total \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_