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

NSC BEEF PROCESSING Deposit \_$300\_\_\_\_ CK\_\_\_#:\_\_\_\_\_\_\_\_

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 \_\_\_\_\_**

**Tag:\_\_\_\_\_\_\_ Carcass Wt.\_\_\_\_\_SPLIT\_\_\_\_\_\_**

**NAME:\_\_\_\_\_\_\_\_\_\_\_\_\_** **EMAIL:\_\_\_\_\_\_\_\_\_\_\_\_\_**

**PHONE:\_\_\_\_\_\_\_\_\_\_\_\_\_ SPLIT NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

**ROAST:**  2-3 lbs. \_ 3-4 lbs. \_\_\_ Chuck \_\_\_\_ 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\_\_\_**

**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**

Custom Exempt Lbs:. \_\_\_\_\_\_x $ 1.75 = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Under Inspection Lbs \_\_\_\_\_\_x $1.95 = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Kill and Packaging $ 200.00 $200.00

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

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

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

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

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

SPLIT Carcass

Custom Lbs. divided by 2 x $1.75 = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Under Inspect lbs / 2 x $1.95

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 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_