

Mungo's Processing-Beef Cut Sheet

NAME: _____

DATE: _____

PHONE: _____

ADDRESS: _____

EMAIL: _____

PRICING

Slaughter Fee: \$115 **Processing:** \$1.20 per lb.(hanging weight) for custom OR \$1.40 per lb. (hanging weight) inspected for resale **Extra:** Liver, Tongue, Heart, Oxtail \$25 **Skin For Mount:** \$200 **Skin Head out:** \$50 **Cubed Steak Fee:** \$15 **Box Fee:** \$3 Per Box **State-inspected logo set-up fee (one-time):** \$40 email logo to mungofarmsmeatco@gmail.com

STEAK THICKNESS: **1/2"** **3/4"** **1"** **1 1/4"** **1 1/2"** **ROAST SIZE:** _____ **lbs.**

FOREQUARTER (circle all that apply)

- Chuck Roast*
- Chuck Steak
- Ribeye Steak*
- Hanger Steak (only 2) *
- Flat Iron Steak*
- Shoulder Roast*
- Brisket*
- Whole
or half
- Short Ribs*

Ground Beef: Standard is 2lb packages, there is an additional charge for 1lb packages of \$0.20/lb.

• **Package size:** **2lb** **or** **1lb (\$0.20/LB)**

HINDQUARTER (circle all that apply)

- T-Bone Steak*
- Filet Mignon*
- New York Strip*
- London Broil
- Sirloin Steak*
- Top Round Steak
- Top Round Roast*
- Bottom Round Steak
- Bottom Round Roast*
- Rump Roast*
- Eye of Round Steak
- Eye of Round Roast
- Sirloin Tip Steak
- Sirloin Tip Roast*

OTHER (circle all that apply)

- Cubed Steak*
- Soup Bones
- Stew Meat*(amount _____ ?)
- Tongue
- Oxtail
- Heart
- Liver

*= BUTCHER RECOMMENDED CUTS ARE STARRED

LIVE WEIGHT: _____

*****OFFICE USE ONLY*****

HANGING WEIGHT: _____

- Custom
- Inspected for resale
- Mungo Farms Beef
 - Steer, Heifer, Cow, Bull

TOTAL \$: _____

BOXES OR BAGS: _____

O FREEZER: _____

****CUSTOMER USE: Special Request

K FREEZER: _____

OVER 30 months? Yes No