

AMBULATORY – ALL ANIMALS SUBMITTED FOR HARVEST MUST BE AMBULATORY. AMBULATORY AS DEFINED BY 8 CCR 1201-13 1.9 MEANS AN ANIMAL CAN RISE TO ITS FEET AND WALK WITH MINIMAL STIMULUS.

BRAND INSPECTION ID – ONLY REQUIRED FOR BEEF

DAYS TO AGE – PLEASE INDICATE THE NUMBER OF DAYS YOU WOULD LIKE TO HAVE YOUR CARCASS/PRIMALS AGED. PLEASE ALSO SELECT DRY OR WET AGING. IF NEITHER WET OR DRY IS SELECTED, WE WILL ASSUME DRY AGING WHICH MAY RESULT IN YIELD LOSS.

NON-BEEF ANIMALS WILL HANG FOR 1 TO 2 DAYS TO ALLOW FOR FIRMNESS TO DEVELOP. **WET AGING IS ONLY AVAILABLE ON BEEF.**

DRY AGED	WET AGED
<ul style="list-style-type: none"> • LESS EFFICIENT AND MORE EXPENSIVE DUE TO YIELD LOSS • HIGH-END PURVEYORS AND STEAKHOUSES WILL DRY AGE PRIMALS ANYWHERE FROM 20 TO 120 DAYS • TENDERIZES THE MEAT AND ENHANCES FLAVOR • FATTIER BEEF IS BETTER FOR DRY AGING • AFTER 30 DAYS OF AGING, THE FLAVOR OF THE BEEF IS NOTICEABLY CHANGED • RESULTS IN HIGHER LOSS 	<ul style="list-style-type: none"> • PROCESS OF AGING BEEF IN ITS OWN JUICES • COMMON IN THE INDUSTRY (5-30 DAYS) WITH LITTLE TO NO YIELD LOSS • BEEF PRIMALS ARE PLACED IN SEALED VACUUM BAGS TO RETAIN MOISTURE • BEEF BECOMES TENDER BUT THERE IS NO CHANGE TO TASTE • FASTER AND MORE EFFICIENT

SELLER NAME – LIST THE ANIMAL OWNER’S NAME

CARCASS ID – WILL BE THE NAME OF THE PERSON THE “SHARE” BELONGS TO . IF THE SELLER IS THE SAME AS THE SHARE OWNER, PLEASE INDICATE “SAME” ON THIS LINE.

BEEF CUT SHEET

FORE QUARTER – *SELECT THE ITEMS YOU WISH TO HAVE PROCESSED. DEPENDING UPON YOUR SHARE SIZE, YOU CAN SELECT ALL OF THESE ROASTS AND CUTS*

RIB PRIMAL – BONE-IN CUTS ARE ONLY AVAILABLE FOR ANIMALS UNDER 30 MONTHS OF AGE

YOU MAY SELECT BOTH STEAKS AND ROASTS DEPENDING UPON YOUR SHARE SIZE.

A FULL RIB PRIMAL IS 7 BONES

- THIS IS WHERE YOUR RIBEYE COMES FROM

BRISKET – SELECT THE SIZE OF BRISKET YOU WOULD LIKE TO RECEIVE.

WHOLE = FULL PACKER BRISKET

HALF = YOU WILL RECEIVE A POINT AND FLAT

QTRS = YOU WILL RECEIVE 2 POINTS AND 2 FLATS

STEW MEAT - STEW MEAT IS AN ADDITIONAL CHARGE. PLEASE INDICATE THE NUMBER OF POUNDS YOU WISH TO RECEIVE. ON THE BACK OF

THE CUT SHEET, YOU CAN INDICATE IF YOU WOULD LIKE 1 LB OR 2 LB PACKAGES

SAVE FEMURS, KNUCLES, OFFAL – INDICATE WHICH ITEMS YOU WOULD LIKE FOR USE TO PACKAGE FOR YOU.

BONES AND OFFAL CAN BE SAVED FOR NO ADDITIONAL COST, HOWEVER, IF YOU WISH TO HAVE OFFAL OR BONES FURTHER PROCESSED, THERE WILL BE AN ADDITIONAL FEE

HIND QUARTER – *SELECT THE ITEMS YOU WISH TO HAVE PROCESSED.*

LOIN – BONE-IN CUTS ARE ONLY AVAILABLE FOR ANIMALS UNDER 30 MONTHS OF AGE

YOU MAY SELECT BOTH STEAKS AND ROAST DEPENDING UPON YOUR SHARE SIZE AND IF YOU WANT BONE-IN OR BONELESS

BONE-IN = T-BONE AND PORTERHOUSE STEAKS

BONELESS = NY STRIP AND TENDERLOIN STEAKS OR ROAST

SIRLOIN – PLEASE INDICATE THE CUTS YOU WOULD LIKE TO RECEIVE

ROUND – PLEASE SELECT THE CUTS YOU WOULD LIKE TO RECEIVE

FLANK STEAK – INDICATE IF YOU WOULD LIKE YOUR FLANK STEAK

GROUND BEEF – INDICATE THE PERCENTAGE OF FAT FOR YOUR GROUND BEEF.

PATTIES ARE AN ADDITIONAL CHARGE, PLEASE SELECT THE SIZE OF PATTIES AND NUMBER OF POUNDS YOU WISH TO RECEIVE

ALL ITEMS THAT ARE NOT SELECTED WILL BE GROUND AND PACKAGED AS GROUND BEEF

PAGE 2 – INDICATE THE PACKAGING INFORMATION AND SELECT SAUSAGES AND JERKY FOR AN ADDITIONAL

DOMESTIC HOG CUT SHEET

PLEASE INDICATE WHICH CUTS YOU WOULD LIKE FOR:

- SHOULDER BUTT
- SHOULDER PICNIC

BELLY – PLEASE INDICATE IF YOU WOULD LIKE YOUR BELLY FRESH OR SMOKED AS BACON

BACON IS ONLY AVAILABLE ON 300+ LB HOGS AND AT THE DISCRETION OF THE BUTCHER. BACON IS AN ADDITIONAL PER POUND CHARGE.

HAM – HAMS WILL BE FRESH.

WHOLE = FULL HAM WITH SHANK/HOCK

2 PCS = THE HAM WILL BE CUT INTO 2 PIECES

HAM & STEAKS WILL RESULT IN A FRESH HAM AND STEAKS. ALL OTHER MEAT FROM SHANK/HOCK WILL BE USED FOR GRIND

LOIN – SELECT ONLY 1 PACKAGE. WE RECOMMEND BONELESS PACKAGE #4

DOMESTIC LAMB/GOAT CUT SHEET

- **SELECT BONE-IN OR BONELESS PACKAGE**

DEPENDING UPON THE SIZE OF YOUR ANIMAL, YOU MAY BE ABLE TO SELECT MORE THAN ONE OPTION FOR EACH PRIMAL. WE ARE MORE THAN HAPPY TO ASSIST YOU WITH DETERMINING WHICH CUTS TO SELECT.

SAUSAGE, JERKY AND SNACK STICKS

WE OFFER A VARIETY OF SAUSAGES, JERKY, SNACK STICKS, AND SUMMER SAUSAGES.

UNLESS SPECIFIED OR AGREED UPON, ALL SAUSAGES MAY CONTAIN PORK BUTTS, BEEF FAT, AND PORK CASINGS.

BECAUSE OUR SAUSAGE IS HANDMADE, WE ARE ABLE TO ADJUST THE ADDITION OF PORK AND PORK CASINGS.

ALL SAUSAGES REQUIRE A 25 LB MINIMUM ORDER.

LABELING – ALL CUSTOM EXEMPT PACKAGES WILL BE LABELED NOT FOR SALE AND INCLUDE THE CARCASS ID

WE ARE ABLE TO ADD YOUR LOGO TO THE LABEL. ALL LOGOS MUST BE SUBMITTED TO US AT THE TIME THE CUT SHEET IS SUBMITTED. ADDING A LOGO WILL NOT CHANGE THE CUSTOM EXEMPT PACKAGING LAWS.

PACKAGING – ALL CUTS AND GRINDS ARE VACUUM SEALED AND FROZEN IMMEDIATELY TO ENSURE FRESHNESS AND QUALITY

UNLESS SPECIFIED AND AGREED UPON, ORDERS WILL BE PACKAGED AS FOLLOWS:

STEAKS = 2 PER PACKAGE & CUT TO 1 INCH THICKNESS

GROUND MEAT = 1 LB PACKAGE

PATTIES = 4 PER PACKAGE

STEW MEAT / DICED = 1 LB PACKAGE

ROASTS = 1 PER PACKAGE & AVERAGE 1-4 LBS DEPENDING UPON THE SPECIES