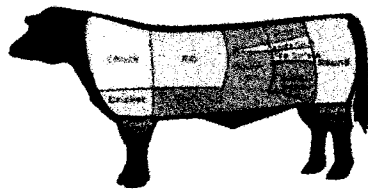


Volberg Services
16085 Blair Avenue
Brooksville,



(352)585-2090 Sean Volberg
(352)442-2166 Kevin Volberg

Ear Tag # _____

Date: _____

Color: _____

Customer Name: _____ Phone: _____ Cell# _____

Address: _____

BEEF QUARTER (1/4) Standard Cuts Applies: \$0.75lb
NO SUBSTITUTIONS

Standard cutting instruction for a quarter of beef to insure that both parties receives an equal share of beef.

***Steaks cut 3/4" 2 per pk (T-bone, Porter house, Rib Steaks, Sirloin Tips Steaks)**

*** Bigger Steaks 1 per pk (Sirloin, Top Round)**

***Roast are around 2- 3 lbs (Rump, Chuck, Shoulder, Eye Round, Bottom Round)**

***1/2 Brisket**

***Short Ribs**

***Stew Meat 1lb pks**

***Burger 1lb pks**

NOTES:

Pick up Fee \$ _____

Slaughter Fee \$ _____

Cut & Wrap \$ _____

Other \$ _____

Disposal Fee \$ _____

Deposit \$ _____

Total Due \$ _____

Total Paid \$ _____

CK _____ / Cash _____

Meat left more than (3) days from days of notification will be charged a storage fee of \$5.00 per day unless other arrangements are made.