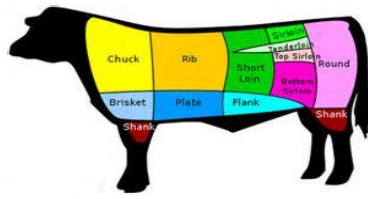


Volberg Services
16085 Blair Avenue
Brooksville,



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

Ear Tag # _____

ID#: _____

Date: _____

Customer Name: _____ Phone: _____ Cell# _____

Address: _____

BEEF QUARTER (1/4) Standard Cuts Apply: \$1.00lb

NO SUBSTITUTIONS

Standard cutting instruction for quarters of beef is used to ensure that both parties receive 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** **DRESSED WEIGHT** _____

Pick up Fee	\$ _____
Slaughter Fee	\$ <u>25.00</u>
Cut & Wrap	\$ _____
Other	\$ _____
Disposal Fee	\$ <u>5.00</u>

Deposit	\$ _____
Total Due	\$ _____
Total Paid	\$ _____
CK _____/Cash	_____

NOTES:

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.