

Scottie's Gourmet Meats
Redding, Ca 530.377.6672

Owner _____

Beef Tag # _____

Lot # _____

Slaughter Date _____

Wt _____ **whole/half/half of half**

Date: _____

Name: _____

Address: _____

Phone: _____

\$1.59/per lb on hanging weight. \$20 carcass disposal fee.

Due to the amount of extra time and work involved, if you are grinding your entire cow into burger, it will be a flat rate of \$1.99/lb on the hanging weight

				Roast Weight:		Steak Thickness:		
Chuck		Roast:	Steak	Grind		Bone-In:	Yes	No
Cross Rib		Roast	Steak	Grind		Bone-In:	Yes	No
Rib Steak		Steak	Roast	Steak Thickness:		Bone-In:	Yes	No
Short Ribs		Yes	No					
Brisket		Split	Whole	Grind				
Skirt		Yes	No					
Flank		Yes	No					
T-Bone Or NY Strip & Filet?				Steak Thickness:				
Top Sirloin		Steak Thickness:						
Tri Tip		Whole or Steak:						
Top Round		Steak	Roast	Steak Thickness:		Roast Size:		Cubed Y or N
Bottom Round		Steak	Roast	Steak Thickness:		Roast Size:		Cubed Y or N
Eye of Round		Steak	Roast	Steak Thickness:		Roast Size:		Cubed Y or N
Sirloin Tip		Steak	Roast	Steak Thickness:		Roast Size:		
Stew Meat Y or N		Lbs per package:		Number Pkgs:				
Soup Bones/Shanks		Yes	No					
Dog Bones		Yes	No					
Ground Beef		1# or 2# pack		Patties (+\$.75/lb)				
Special Instructions:		If you have questions PLEASE call.						
Heart, Tongue, Liver		yes/no						
Fat		Keep or Toss		Suet Only				
Kidney, Oxtail		yes/no						

Ask about our custom jerky, snack sticks, kielbasa, polish, breakfast sausages, summer sausage etc! We offer a full line of custom smoked items can be made fresh from your animal!