

Scottie's Gourmet Meats
Redding, Ca 530.3777.6673

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!

Scottie's Gourmet Meats
Redding, Ca 530.377.6673

Owner (Rancher) _____
 Ear Tag or Sale # _____

 Slaughter Date _____

Date: _____
 Name: _____
 Address: _____
 Phone: _____

Wt _____ whole/half/half of half

\$1.59/per lb on hanging weight. If grinding the entire pig into sausage, it will be \$1.99/lb plus any bulk flavors made.

				Roast Weight:		Steak Thickness:	#per pkg	
Shoulder Butt	Grind: Y/N	Roast: Y/N			Steak: Y/N			
Shoulder Picnic	Grind: Y/N	Roast: Y/N	Bone In Y/N					
Sirloin	Grind: Y/N	Roast: Y/N	Bone In Y/N		Steak: Y/N			
Hocks	Grind: Y/N	Fresh or Smoked?						
Loin Roast Or Chops	Grind: Y/N	Whole/Half/Grind	Bone In Y/N		Steak: Y/N			
Tenderloins	Grind: Y/N	Whole/Grind						
Baby Backs	Grind: Y/N							
Spare Ribs	Grind: Y/N							
Belly	Grind: Y/N	Fresh or Smoked?						
Leg (Hams)	Grind: Y/N	Fresh or Smoked?						
Ground Sausage:								
Unseasoned Bulk	PKG Size ?							
Regular Breakfast (+\$2.50/lb bulk or \$3.25/lb Patties)	PKG Size ?							
Maple Breakfast (+\$2.50/lb bulk or \$3.25/lb Patties)	PKG Size ?							
Spicy Breakfast (+\$2.50/lb bulk or \$3.25/lb Patties)	PKG Size ?							
Italian (+\$2.50/lb bulk or \$3.25/lb Patties)	PKG Size ?							
Brats: +\$3.85/lb	PKG Size ?							
Keilbasa & Polish Sausages: +\$3.85/lb								
Smoked Hams +\$2.00/lb	PKG Size ?	Whole/Cut/Breakfast Steak						
Bacon +\$2.00/lb Peppered or No Pepper	PKG Size ?	Thin/Reg/Thick						
Fat		Keep or Toss						
Bones		Keep or Toss						
Other add-ons: Cheese \$1.25/lb Jalapenos or Habanero: \$.75/lb								