

THE STEEL BUFFALO BUTCHERY

Customer Information:	
Name:	
Address	
Email Address:	
Phone Number:	
Animal Information:	
Kill Date: _____	<input type="checkbox"/> 1/2 <input type="checkbox"/> Whole

LOT NUMBER:	
# of Boxes:	
Shelf Number:	
Live Weight:	
Hanging Weight	_____ lbs.
Processing: @ \$6.10lb	\$ _____
Specialties:	\$ _____
	\$ _____
	\$ _____
Deposit Pd	\$- _____
Total Due	\$ _____

CUT SELECTION

Steaks- Standard 3/4"	Thickness	Qty. Office use only
Flank & Skirt (Included)	<input checked="" type="checkbox"/>	
<input type="checkbox"/> Tbone/Porterhouse or		
<input type="checkbox"/> Filet/NY Strip		
<input type="checkbox"/> Boneless Top Sirloin		
<input type="checkbox"/> Bone In Ribeye or		
<input type="checkbox"/> Boneless Ribeye		
<input type="checkbox"/> Flat Iron Steak	<input checked="" type="checkbox"/>	
<input type="checkbox"/> Chuck Short Ribs		
Specialties		
<input type="checkbox"/> Stew Meat	_____ lbs	
<input type="checkbox"/> Cube Steak	_____ lbs	
<input type="checkbox"/> Stir Fry	_____ lbs	

Roasts- Standard 2-3lbs	Qty. Office use only
<input type="checkbox"/> London Broil	
<input type="checkbox"/> Eye of Round	
<input type="checkbox"/> Bottom Round	
<input type="checkbox"/> Sirloin Tip	
<input type="checkbox"/> Chuck Bone-In or	
<input type="checkbox"/> Chuck Boneless	
<input type="checkbox"/> Shoulder	
<input type="checkbox"/> Tri-Tip	
<input type="checkbox"/> Whole Brisket	
<input type="checkbox"/> Halved Brisket	
OFFALS	
<input type="checkbox"/> Liver	
<input type="checkbox"/> Heart	
<input type="checkbox"/> Tongue	
<input type="checkbox"/> Oxtail	
<input type="checkbox"/> Bones	
<input type="checkbox"/> Fat	
GROUND	
<input type="checkbox"/> Ground Chuck	
<input type="checkbox"/> 1/3lb Patties (20lb min. \$1.50lb _____ lbs.	

Final Cost is depending on live weight of animal. Average size animal is 1200lbs; Live weight will vary. Any cuts not selected will be used for ground.

Owner Signature: _____ Date: _____



Retail ½'s & Wholes

The Steel Buffalo Butchery offers ½ and Whole beef options to fill your freezer. We have tried to simplify the process as much as possible and have detailed the process for you to gain a better understanding.

When choosing to buy a half or whole, regardless if you purchase from us or from another individual, it is important to educate yourself about the process. Not all cows are the same and different farmers don't sell off the same live weights. The live weight of a cow is going to determine the portion size of your cuts and the marbling you have in your meat, this marbling effects the tenderness of your meat when its cooked.

All our beef comes in at a range from 1,000lbs-1200lbs and is Certified Grass Fed Angus Beef. And is sourced from Georgia Grown farmers.

Pricing: All our measurements are estimated based on the live weight of our beef coming in at 1200lb live weight. Not all our animals are going to be exactly 1200lbs. This weight can range up or down, the prices are only an estimate and not an exact. Your final cost is based on the hanging weight of the cow. The hanging weight is after the animal has been dressed, (skinned & gutted) and is about 58% of the live weight. Your final yield weight will be about 60% of the yield weight.

Calculations on a half/whole cow:

Live Weight Whole Cow = 1200lbs

Whole Cow Hanging Weight = 696lbs

½ cow hanging weight = 348lbs.

½ cow Yield Weight (Take Home) = 208lbs

Your final yield weight will also depend on the type of cuts selected. Bone in cuts are going to have a higher yield weight than boneless

Our pricing is based on Hanging Weight @ \$6.10lb. Based on these numbers a ½ cow will cost you roughly \$2,122.80. (Double these amounts for whole cow orders.)

Ordering & Cut Sheet information

When placing an order, you can do this online or in the store. You will pay a deposit of \$200.00 and receive your beef in about 4 weeks depending on availability.

You will receive a cut sheet to make your cut selections. Any cuts that are not selected from the Steak & Roast selections will be turned into more ground beef. The more selections made, the less ground you will receive.

If you would like to have Stew Meat, Cube Steaks, or Stir Fry, you can choose to have your London Broil, Eye of Round, Bottom Round, or Sirloin tip turned into these options.

Offal request can be made for the Liver, Heart, tongue, Oxtail. Bones & Fat can also be saved.