Homestead Meats 741 West 5th Street Delta, CO.81416 Ph: (970)874-1145 Fax: (970)874-1147

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Name		
Address	 	
Phone		
Producer		
Far tag		

BEEF CUTTING INSTRUCTIONS

WHOLE HALF QUARTER (Please Circle One) e wrapping is \$1.30 cents per pound, based on the hanging weight. Kill Fee is \$100.00. Wrapping 00 on a whole

for 1 steak per package is \$60.00 on a whole. De-boning on a whole beef is \$40.00. Tenderizing is \$10.00 beef. Boxing a beef into quarters is an additional \$25.00 per quarter.
Kill and Chill \$225.00. Kill & Chill on beef over 30 months is \$250.00.
Please circle your choices below. Steak Thickness 3/4" 1" 1 1/4" 1 1/2" How many Steaks in a Package?
The many steams in a rushings.
Rib Steak (bone-in) or Rib Eyes (boneless) or
Prime Rib Roast (decreases amount of steak) (not available on a 1/4)
How many?Size?
T-Bones (bone-in) or New York & Tenderloins (boneless)
Sirloin Steak bone in or boneless (If New York and Tenderloins, Sirloins will be boneless)
Sirloin Tip Steak or Roast (If steaks, do you want them tenderized?) Yes or No
Round Steak Yes or No Tenderized Yes or No
Roast Size: 2-3 lbs. 3-4lbs 4-5lbs. Bone-In or Boneless
Chuck Arm Rump Pike's Peak Tri-Tip (not available in ¼) (Circle roasts you would like. Any roast you don't want will be put into ground beef.)
Ground Beef 1LB 1.5 LB 2LB 5LB (packaged in plastic chubs)
Patties Yes or NoLBS (Minimum 30 LBS @ \$1.00 per LBS) 1/4 lb 1/3lb 1/2lb
Please circle yes or no on the following: (Flank, Skirt and Oxtail not available on 1/4)
Flank Yes or No Skirt Yes or No Soup Bones Yes or No Brisket Yes or No Short Ribs Yes or No Heart Yes or No Liver Yes or No Tongue Yes or No Oxtail Yes or No Stew Meat Yes or No Fool from to call with any questions at (070) 874 1145 we will be harmy to help!

eel free to call with any questions at (970) 874-1145 we will be happy to help!! Prices are subject to change at any time!!