

Homestead Meats

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Delta, CO 81416

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Name: _____

Phone: _____

Email: _____

Producer: _____

Ear Tag #: _____

Beef Cutting Instructions

Kill fee is \$125.00 per whole beef. White Wrap Processing is \$1.40 per pound, based on the hanging weight. Tenderizing is \$10.00 per whole beef. De-boning is \$40.00 per whole beef. There is a \$60.00 extra packaging charge to wrap steaks 1 to a package per whole beef. Boxes are \$3.00 each and must be purchased.

Prices are subject to change at any time without notice.

Please circle your choices below. Any cuts you do not take will be put in the grind.

Whole or Half

Steak Thickness: 3/4" 1" 1 1/4" 1 1/2" **Steaks per Package:** _____

Prime Rib: Bone-in Rib Steak **or** Boneless Ribeye **&/or** Roast

(If you take roast, you will have less steaks) **Roast Size:** _____ **# of Roasts:** _____

Striploin: T-Bone **or** New York and Tenderloin

Sirloin Steak: Bone-in or Boneless **(If New York & Tenderloin, Sirloins will be boneless.)**

Sirloin Tip: Steak (Tenderized Yes No) **or** Roast) **or** Ground Beef

Round: Steak (Tenderized Yes No) **or** Top Round Roast) **or** Ground Beef

Roast Size: 2-3# 3-4# 4-5# **Bone-In or Boneless**

Chuck Roast Arm Roast Rump Roast Pikes Peak Roast Tri-Tip

Ground Beef: 1# chubs 1.5# chubs 2# chubs **80/20 is standard grind**

Patties: **30# Minimum at \$1.00 per #** How many #'s _____ 1/4lb. 1/3lb. 1/2lb.

Flank Skirt Soup Bones Brisket Short Ribs

Heart Liver Tongue Oxtail Stew Meat

Please feel free to call with any questions.