



**2022-2023  
Beef Service Agreement**

Slaughter

▶ Slaughter Rate

**\$175/head**

*Includes slaughter, skinning, evisceration, offal harvest, carcass split, and transport of carcass to cooler (if necessary).*

*Add \$25 entrail disposal fee (if necessary)*

Please check desired offal items: \_\_\_\_\_ heart \_\_\_\_\_ liver \_\_\_\_\_ kidneys \_\_\_\_\_ spleen  
 \_\_\_\_\_ caul fat \_\_\_\_\_ tongue \_\_\_\_\_ oxtail \_\_\_\_\_ hide

Butchery

▶ Basic Cut & Wrap

**\$1.50/lb. of \*hanging weight**

**\*CUT SHEET\***

**CHUCK**

grind the whole chuck **OR**

give me some roasts

bone-in **OR**

**Qty?** (up to 10) \_\_\_\_\_

**Size?** \_\_\_\_\_ **lbs.**

boneless

(up to 6lbs., std. is 4lbs.)

**\*Short ribs from the CHUCK**

left on the bone for slow cooking **OR**

ground

**RIB**

Cut the whole rib into roasts (prime rib)

**Qty?** \_\_\_\_\_

bone-in **OR**

(6 small; 4 med. or 2 lg.)

boneless

**OR**

I want all steaks (ribeye)

bone-in

thickness: \_\_\_\_\_ in.

**Qty/Pkg** \_\_\_\_\_ (up to 3)

(range is 3/4 - 2", std. is 1 1/4")

**OR**

boneless

thickness: \_\_\_\_\_ in.

**Qty/Pkg** \_\_\_\_\_ (up to 3)

(range is 3/4 - 2", std. is 1 1/4")

**OR**

Some of each (specify): \_\_\_\_\_

**SHORT LOIN & TENDERLOIN - \*You Must Choose *Either* Option 1 or Option 2**

Option 1: T-Bone & Porterhouse Steaks

Thickness: \_\_\_\_\_ in. Qty/Pkg \_\_\_\_\_ (up to 3)  
(range is 3/4 - 1 1/2", standard is 1 1/4")

Option 2: Separate Tenderloin & Strip Loin

Tenderloin:

Whole \_\_\_\_\_ lbs. per pkg. (range is 1/2 - 2 lbs.)

**OR**

Cut into steaks (filet mignon) thickness \_\_\_\_\_ in. Qty/Pkg \_\_\_\_\_ (up to 3)  
(range is 3/4 - 1 1/2, std. is 1 1/4")

Strip Loin:

Whole (strip roast)

**OR**

Cut into steaks (NY strip steaks) thickness \_\_\_\_\_ in. Qty/Pkg \_\_\_\_\_ (up to 3)  
(range is 3/4 - 1 1/2, std. is 1 1/4")

Special instructions: \_\_\_\_\_  
\_\_\_\_\_

**SIRLOIN**

Grind the whole sirloin

**OR**

Cut into steaks thickness \_\_\_\_\_ in. Qty/Pkg \_\_\_\_\_ (up to 3)  
(range is 3/4 - 2", std. is 1 1/4")

Note: Separate tri-tip roast first? (Y/N) \_\_\_\_\_

Special instructions: \_\_\_\_\_  
\_\_\_\_\_

**ROUND**

**Eye of Round**

- roast
- OR**
- ground

**Sirloin Tip (Knuckle)**

- roast
- OR**
- ground

**Top Round**

- all ground
- OR**
- some roasts: **Qty?** \_\_\_\_\_  
(up to 8)

Size: no more than \_\_\_\_\_ lbs.  
(up to 8 lbs., std. is 4 lbs.)

**Bottom Round**

- all ground
- OR**
- some roasts: **Qty?** \_\_\_\_\_  
(up to 8)

Size: no more than \_\_\_\_\_ lbs.  
(up to 8 lbs., std. is 4 lbs.)

**BRISKET** - great for slow cooking (pot roast)

- whole
- OR**
- ground

**PLATE**

- whole skirt steak
- OR**
- ground

**FLANK** - great for braising, grilling, or stir-fry

- whole
- OR**
- ground

**SHANK**

- left on the bone for stewing
- OR**
- ground

**GROUND BEEF:** \_\_\_\_\_ lbs. per pkg. (range is 1 – 2 lbs, standard is 1 lb.)

*\*Hanging weight* is the weight of the animal after the slaughter process which removes the head, internal organs, hooves, hide, also called *weight on the hook*. The live weight is the weight of the animal prior to slaughter, or its *weight on the hoof*. On average, the hanging weight of a beef cow is approximately 60% of the live weight. We pride ourselves in practicing *minimal trim* during butchery which ensures you receive back a total weight in packaged meat as close to the hanging weight as possible.

Example: Live weight of 1000 lbs x 60% = Hanging weight of 600 lbs.  
Hanging weight of 600 lbs. x 70% = Take home weight of 420 lbs.

Customer Name: \_\_\_\_\_

Quantity processed: (whole/half/quarter etc.) \_\_\_\_\_

Phone number/email: \_\_\_\_\_

I agree to all pricing and conditions explained above (signed) \_\_\_\_\_