

CUSTOM BEEF PROCESSING FORM

Today's date: _____

Contact Information

Name: _____

Address: _____

Phone #: _____

Cell #: _____

Email: _____

Animal Information

☐ Whole Beef ☐ Half Beef ☐ Split Half Beef

☐ Hind Quarter ☐ Front Quarter

Purchased from: _____

Drop off date: _____

Additional Information

Packaging & Cutting Information

Arm Roast

Make into burger: Yes No

Roast weight: 2-3 pounds 3-4 pounds 4-5 pounds

Chuck Roast

Make into burger: Yes No

Roast weight: 2-3 pounds 3-4 pounds 4-5 pounds

Rump Roast

Make into burger: Yes No

Roast weight: 2-3 pounds 3-4 pounds 4-5 pounds

Rib Steaks

Steaks: Bone-in Boneless

Steak thickness: ½ inch ¾ inch 1 inch

Steaks per package: 2 4 6

Steaks (T-Bone, Porterhouse)

Steak thickness: ½ inch ¾ inch 1 inch

Steaks per package: 2 4 6

Rounds

Burger Roast Steaks Steaks Per package 2 4 6

Roast Weight: 2-3 pounds 3-4 pounds 4-5 pounds

Sirloin Tip

Steak thickness: ½ inch ¾ inch 1 inch

Steaks per package: 2 4 6

Roast weight: 2-3 pounds 3-4 pounds 4-5 pounds

Miscellaneous

Short Ribs: Yes No

Soup Bones: Yes No

Brisket: Yes No

Stew Meat: Yes No

Burger 1lb 5lb

Office Use

Animal Hanging Weight _____

Price Per LB. _____

Kill Fee _____

Processing + Kill Fee _____