



Order: Half Splitside (Quarter)

If the following items are not chosen by selecting or checking a box, they will be trimmed and added to your Ground Beef:

STEAK CHOICES:

Thickness of Steaks 5/8" - 3/4" Thin or 3/4" Avg or 1" Thick
of Steaks per Pkg - 1 per/pkg 2 per/pkg 4 per/pkg

ROAST WEIGHTS: for Chuck, Round, Rump & Sirloin Tip

Weight: 2-3 lbs. 3-4 lbs. 4-5 lbs. 5-6 lbs.

STEW MEAT

YES How many lbs per package 1lb pkgs or 2lb. pkgs
Qty of Packages 2/pkg 4/pkg Grind balance for Ground Beef

BRISKET (Whole Cut in Half)

FLANK STEAK SHORT RIBS MAUI RIBS

CHUCK: Choose 1

Roasts
 Steaks
 50% Roasts & 50% Ground Beef

RUMP ROAST: Choose 1

Yes
 Cut in Steaks
 Grind for Ground Beef

RIB CUTS:

Splitside: Choose 1**

Rib Steaks (Bone-In)
 Rib Steaks (Boneless)

1/2 Side Beef: Choose up to 2

Rib Steaks (Bone-In)
 Rib Steaks (Boneless)
 Prime Rib Roast (Bone-In)
 Prime Rib Roast (Boneless)

Cross Rib Roast or Ground

LOIN CUTS:

Splitside:**

Bone-In: T-Bones & Porterhouse

1/2 or Whole Beef: Choose 1

Bone-In: T-Bones & Porterhouse
 Boneless: New York Strip & Tenderloin Whole or Steaks

SIRLOIN: Choose 1

Boneless Sirloin Steak
 Grind for Ground Beef

SIRLOIN TIP: Choose 1

Steaks
 Roast
 Grind for Ground Beef

ROUND: Choose up to 2 (50/50)

Roasts
 Steak
 Grind for Ground Beef

Customer Information

Name: _____

Phone: _____

Address: _____

Email: _____

Order Date: _____

First Deposit \$500 Received

Second Deposit \$500 Received

Date to Pick up: _____

Beef Order # _____ (ear tag)

Final Weight: _____

Price per pound: _____

Balance Due on Pickup _____

Cash or e-transfer due on pickup

Beef Cuts/Carcass Info: Please see chart page 2 and info on website to help you make choices about options that will suit you best.

Specific Customer Requests:

SPECIALTY PARTS:

Suet
 Ox Tail
 Meaty Bones
 Broth or Dog Bones
 Marrow Bones
 Liver*
 Heart*
 Tongue*

*** Must pick up on dispatch day**

GROUND BEEF: Choose 1

1 lbs. pkgs
 1-1/2 lbs. pkgs
 2 lbs. pkgs

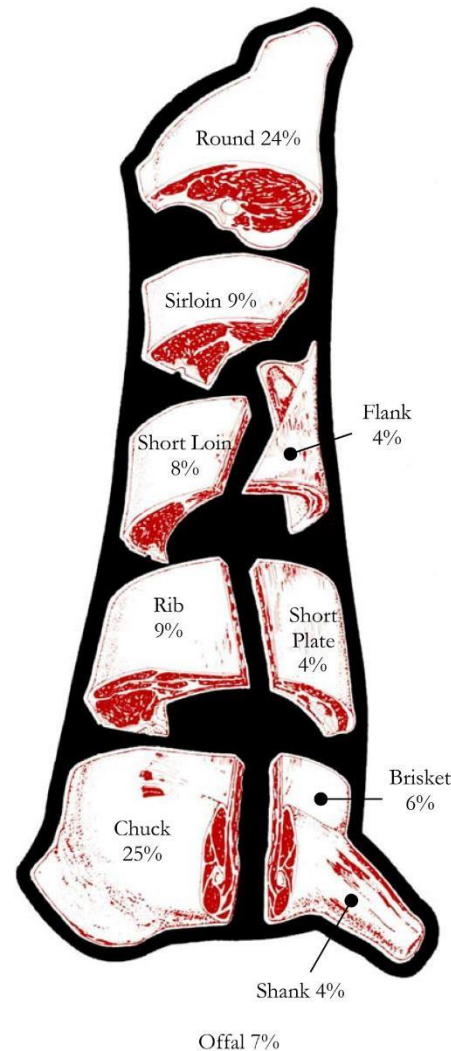
GENERAL INFORMATION

Only Page one needs to be completed and returned on order date. First Deposit is refundable before 2nd deposit due. Second deposit secures your order. Deposits dates will be provided. Pick up date will depend on dispatch date.

PAYMENT INFORMATION

When placing an order, a refundable deposit of \$500 by cash or etransfer. A second deposit in November of \$500 secures your order for this year. Final Payment will be due on pickup. Final amount will depend on the final weight of your order. Final payment will be due at pick up by cash or Etransfer prior to pickup.

Hang Weight – On the Rail
750 lb Beef



On the Hoof – Whole Cow
1,250 lb. Beef

Not all the steer makes it to the table. On average, a 1,250-pound steer will only weigh approximately 58% of its live weight once it makes it to the rail. This approximate 42% loss during the slaughter and dressing procedure is a result of the animal being bled and the hide, head, hooves, viscera, lungs, and heart being removed. The remaining 58% is often referred to as the “Hanging Weight” or the weight “On the Rail”. But the loss doesn’t stop there. Once the carcass is on the rail it begins to leach moisture (shrink) which accounts for additional weight loss. Consequently, the longer the beef hangs, the more weight and moisture loss. This along with the fat and bone removed during the cutting account for an additional 30%-45% loss depending on bone-in vs. boneless cuts and if one chooses to take all their offal (liver, heart, tongue, tail, & suet).

In summary, a steer weighing 1,250 pounds on the hoof will average around 430 pounds of retail cuts (steaks, roasts, ground beef, stew beef, etc.).

*All weights vary due to species, genetics, feed regimen and age.

430 lb. Beef - Retail Cuts

(Cut & packaged, ready to bring home as you ordered)