

Bluescreek Farm Meats
Custom Beef Processing

Customer Name: _____
Customer Phone#: _____
Customer Email: _____
Customer Address: _____

Order Pickup from Bluescreek: _____
Whole Half

Total Due: \$ _____ Total Weight: _____

Chuck

Bone in / Boneless chuck roast _____
English roast / arm roast _____
Charcoal Steaks _____

Rib

Ribeye steaks (bone in / boneless) _____
Rib roast (bone in / boneless) _____
Spare Ribs _____

Loin

Porterhouse _____
T-bone _____
OR _____
Shell Roast / Steaks _____
Tenderloin / Filets _____

Beef shank (crosscut / roast / Grind) _____
Brisket (fat on / trimmed) _____
(half or whole) _____
Boneless top sirloin (roast / steaks) _____
Tri tip (roast / steaks) _____
Skirt Steak _____
Flank Steak _____
Vacio Steak _____
Short Ribs _____
Flanken Ribs _____
Boneless Beef Ribs (cut or roast) _____

Ground _____
Patties _____

Round

OR
Top Round Roast _____ Round steak _____
London Broil _____ Sirloin tip (roast / steaks) _____
Rump Roast _____
Eye of Round _____
Sirloin Tip (roast / steaks) _____

Liver _____ Soup Bones _____
Ox Tail _____ Dog Bones _____
Heart _____ Dog Scraps _____
Tongue _____ Beef Fat / Suet _____

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Date order taken: _____
 Confirmation that they own the animal: _____
 Age / Details on Beef: _____
 Date to Slaughter House: _____
 Slaughter Date: _____
 Slaughter House Pickup Date(s): _____

Whole Animal Hanging Weight: ____
 Whole Half

Processing Weight: _____ x \$1.____ / lb =
 Whole Beef Less than 500# = \$1.80/lb
 Whole Beef 501# - 800# = \$1.60/lb
 Whole Beef 801# - 900# = \$1.40/lb
 Whole Beef 901# - 999# = \$1.20/lb
 Whole Beef 1,000# and up = \$1.20/lb

Flat Rate - Kill & Carry Fee

	<u>Whole</u>	<u>Half</u>
500# - 800#	\$250	\$150
801# - 900#	\$275	\$170
901# - 999#	\$300	\$190
1,000# and up	\$400	\$210

Additional Fees
 Patties \$1 lb x ____#

Total Animal Processing Fee	<input type="text"/>
Non-Refundable Deposit	<input type="text"/>
Total Cash Due at Pickup	<input type="text"/>

Picked up & Paid on _____

IMPORTANT: If your beef is more than 28 months old you may be charged a **\$500 un-planned de-boning fee**. The slaughter house ages the beef by their teeth. Anything over 30 months must be de-boned and will have the un-planned de-boning fee.

Initials _____

Disclaimer: We are a full retail establishment. We can not sell your meat. Whatever custom processing we do goes to the person who ordered it. Understand the difference between hanging weight and yield. Hanging weight is the weight of the animal after slaughter. Yield is the amount of meat you get once it is processed. Most beef will only yield about 55%-70% depending on breed, feeding structure and how you decided to have your animal processed.

By signing this you understand that we are giving you the entire animal/ order processed to the best of our ability and to your specifications.

All Payments can be made with Cash or Zelle. Checks are not accepted. Credit Card/Debit Card payments will require a 3% processing fee.

 Name

 Date