## Bluescreek Farm Meats Custom Beef Processing

Customer Name:  Customer Phone#:  Customer Email:  Customer Address:  Order Pickup from Bluescreek:  Whole Half  Total Due: \$  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)	Customer Phone#: _ Customer Email: Customer Address: _ Order Pickup from E Whole Half  Total Due: \$  Chuck  Bond Engli Chait  Ribe Ribe Span	e in / Boneless cl lish roast / arm rocoal Steaks	nuck roast				
Customer Email: Customer Address:  Order Pickup from Bluescreek: Whole Half  Total Due: \$ Total Weight:  Chuck  Bone in / Boneless chuck roast	Customer Email: Customer Address: _ Creater Pickup from E Whole Half  Total Due: \$  Chuck  Bonn Engi Chait  Rib Ribe Rib Span	e in / Boneless cl lish roast / arm rocal Steaks	nuck roast				
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)	Customer Address: Order Pickup from E Whole Half  Total Due: \$  Chuck  Bond Engling Chait  Ribe Ribe Span	e in / Boneless cl lish roast / arm rocal Steaks	nuck roast				
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 OR Shell Roast / Steaks Tenderloin / Filets  Beef shank (crosscut / roast / Grind) Brisket (fat on / trimmed)	Order Pickup from E Whole Half  Total Due: \$  Chuck  Bond Engli Chait Rib Ribe Ribe Span	Bluescreek: e in / Boneless cl lish roast / arm r rcoal Steaks	nuck roast				
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	Whole Half  Total Due: \$  Chuck  Bond Engli Chait  Rib  Ribe Rib Span	e in / Boneless cl lish roast / arm r rcoal Steaks eye steaks (bone i	nuck roast past	Total Weight:			
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	Whole Half  Total Due: \$  Chuck  Bond Engli Chait  Rib  Ribe Rib Span	e in / Boneless cl lish roast / arm r rcoal Steaks eye steaks (bone i	nuck roast past	Total Weight:			
Total Due: \$ Total Weight:  Bone in / Boneless chuck roast	Total Due: \$  Chuck  Bond Engli Chait Rib  Ribe Rib Span	e in / Boneless cl lish roast / arm r rcoal Steaks eye steaks (bone i	oast	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)	Chuck  Bond Engli Chair Rib Ribe Ribe Span	e in / Boneless cl lish roast / arm r rcoal Steaks eye steaks (bone i	oast	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)	Chuck  Bond Engli Chair Rib Ribe Ribe Span	e in / Boneless cl lish roast / arm r rcoal Steaks eye steaks (bone i	oast	Total Weight			
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)	Bond Engl Chair <b>Rib</b> Ribe Ribe Span	lish roast / arm ro rcoal Steaks eye steaks (bone i	oast				
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)	Bond Engl Chair <b>Rib</b> Ribe Ribe Span	lish roast / arm ro rcoal Steaks eye steaks (bone i	oast				
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)	Engl Char Rib Ribe Ribe Spar	lish roast / arm ro rcoal Steaks eye steaks (bone i	oast				
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)	Chair Rib Ribe Rib s	rcoal Steaks eye steaks (bone i					
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)	Rib Ribe Rib s Span	eye steaks (bone i	n / honeless)				
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)	Ribe Rib Span		n / honeless)				
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)	Rib : Spar		n / honelecci				
Spare Ribs  Loin  Porterhouse T-bone OR Shell Roast / Steaks Tenderloin / Filets  Beef shank (crosscut / roast / Grind) Brisket (fat on / trimmed)	Spar	roast (bone ın / b					
Loin  Porterhouse T-bone OR Shell Roast / Steaks Tenderloin / Filets  Beef shank (crosscut / roast / Grind) Brisket (fat on / trimmed)	=	,					
Porterhouse T-bone OR Shell Roast / Steaks Tenderloin / Filets  Beef shank (crosscut / roast / Grind) Brisket (fat on / trimmed)		re Ribs					
T-bone OR Shell Roast / Steaks Tenderloin / Filets  Beef shank (crosscut / roast / Grind) Brisket (fat on / trimmed)	Loin						
OR Shell Roast / Steaks Tenderloin / Filets  Beef shank (crosscut / roast / Grind) Brisket (fat on / trimmed)	Port	terhouse					
Shell Roast / Steaks Tenderloin / Filets  Beef shank (crosscut / roast / Grind) Brisket (fat on / trimmed)	T-bo	one			_		
Tenderloin / Filets  Beef shank (crosscut / roast / Grind)  Brisket (fat on / trimmed)	OR	_					
Beef shank (crosscut / roast / Grind) Brisket (fat on / trimmed)	Shel	ll Roast / Steaks					
Brisket (fat on / trimmed)	Tene	derloin / Filets			_		
Brisket (fat on / trimmed)		<del>-</del>			_		
Brisket (fat on / trimmed)	Beef shank (crosscu	ıt / roast / Grind	)				
(Hall of Wilole)		_					
Boneless top sirloin (roast / steaks)	•	•					
Tri tip (roast / steaks)					<del></del>		
Skirt Steak		<u>.</u>					
Flank Steak							
Vacio Steak							
Short Ribs	Short Ribs						
Boneless Beef Ribs (cut or roast)	Flanken Ribs						
		(cut or roast)					
		(cut or roast)					
		(cut or roast)					
		(cut or roast)					
Crownd		(cut or roast) _					
	Boneless Beef Ribs (	(cut or roast) _					
Patties	Boneless Beef Ribs ( Ground	(cut or roast) _					
	Boneless Beef Ribs (	(cut or roast)					
	Boneless Beef Ribs (  Ground Patties	(cut or roast)					
Round OR	Boneless Beef Ribs (  Ground Patties   Round	-	OR				
Round OR Top Round Roast Round steak	Boneless Beef Ribs (  Ground Patties   Round Top	Round Roast	OR				
Round OR	Ground Patties  Round Top Lone	Round Roast don Broil	OR		t / steaks)		
Round OR Top Round Roast Round steak London Broil Sirloin tip (roast / steaks) Rump Roast	Ground Patties  Round Top Long Rum	Round Roast don Broil np Roast	OR		t / steaks)		
Round OR Top Round Roast Round steak London Broil Sirloin tip (roast / steaks) Rump Roast Eye of Round	Boneless Beef Ribs (  Ground Patties  Round  Top Lone Rum Eye	Round Roast don Broil np Roast of Round			t / steaks)		
Round OR Top Round Roast Round steak London Broil Sirloin tip (roast / steaks) Rump Roast	Boneless Beef Ribs (  Ground Patties  Round  Top Lone Rum Eye	Round Roast don Broil np Roast of Round			t / steaks)		
Round OR Top Round Roast Round steak London Broil Sirloin tip (roast / steaks) Rump Roast Eye of Round	Boneless Beef Ribs (  Ground Patties  Round  Top Lone Rum Eye	Round Roast don Broil np Roast of Round			t / steaks)		
Round OR Top Round Roast Round steak London Broil Sirloin tip (roast / steaks) Rump Roast Eye of Round	Ground Patties  Round  Top Lond Rum Eye Sirld	Round Roast don Broil np Roast of Round		Sirloin tip (roas	t / steaks)		
Round  Top Round Roast London Broil Rump Roast Eye of Round Sirloin Tip (roast / steaks)  OR  Round steak Sirloin tip (roast / steaks)	Ground Patties  Round Top Long Rum Eye Sirlo	Round Roast don Broil np Roast of Round		Sirloin tip (roas:	t / steaks)		
Round  Top Round Roast London Broil Rump Roast Eye of Round Sirloin Tip (roast / steaks)  Liver  OR Round steak Sirloin tip (roast / steaks)  Soup Bones	Ground Patties  Round Top Long Rum Eye Sirld  Liver Ox Tail	Round Roast don Broil np Roast of Round		Sirloin tip (roas: Soup Bones Dog Bones	t / steaks)		

## Bluescreek Farm Meats Custom Beef Processing

Date order taken:					
Confirmation that they own th					
Age / Details on Beef:					
Date to Slaughter House:Slaughter Date:					
Slaughter House Pickup Date(s					
oladgitter House I lokup Date(c	·/·				
Whole Animal Hanging Weigh	t:				
Whole Half					
Processing Weight: x \$1					
Whole Beef Less than 5					
Whole Beef 501# - 800#					
Whole Beef 801# - 900#					
Whole Beef 901# - 999# Whole Beef 1,000# and					
Whole Beel 1,000# and	up - \$1.20/10				
Flat Rate - Kill & Carry Fee					
Whol	<u>e Half</u>				
500# - 800# \$250					
801# - 900# \$275	5 \$170				
901# - 999# \$300 \$190					
1,000# and up \$400	\$210				
Additional Fees					
Patties \$1 lb x#					
Total Animal Processin	na Fee				
Non-Refundable Depos	-				
Total Cash Due at Pick					
	-				
Picked up & Paid on					
IMPORTANT: If your beef is mo	ore than 28 mon	ths old you may be charged a <i>\$500</i>			
un-planned de-boning fee . The	e slaughter hous	se ages the beef by their teeth.			
Anything over 30 months mus	t be de-boned ar	nd will have the un-planned de-			
boning fee.					
Initials	. 11: 1				
<u>Disclaimer:</u> We are a full retail					
Whatever custom processing v Understand the difference bety					
Hanging weight is the weight		= -			
Yield is the amount of meat yo		_			
will only yield about 55%-70% of					
and how you decided to have y		•			
	_				
By signing this you understand	_	= -			
order processed to the best of o	our ability and to	o your specificiations.			
All Payments can be made wit		=			
Credit Card/Debit Card paymer	ns wiii require a	a 5% processing ree.			
Name		Date			