

Custom Beef Processing

Name: _____

P#: _____

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 _____

Custom Beef Processing

Date order taken: _____
 Confirmation that they own the animal: _____
 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 _____

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 4% processing fee.

 Name

 Date