



BEEF PROCESSING

PRICING AND REQUIREMENTS LISTED ON THE BOTTOM OF THIS FORM

| | | |
|------------------------------|--|---|
| Name: _____ | | Whole <input type="checkbox"/> |
| Address: _____ | | |
| Phone Number: _____ | | Half <input type="checkbox"/> |
| Can we contact you via text? | Yes <input type="checkbox"/> No <input type="checkbox"/> | |
| Farmer: _____ | | Split Half <input type="checkbox"/> |
| Tag: _____ | Live Weight: _____ | *SPLIT HALF REQUIREMENTS LISTED AT THE BOTTOM OF THE PAGE |
| Hanging Weight: _____ | | |
| Drop off Date: _____ | | |

INSTRUCTIONS:

| SELECT YOUR CUT (Check or "X" the box next to your choice) | HOW THICK WOULD YOU LIKE YOUR STEAKS? | HOW MANY WOULD YOU LIKE PER PACK? | CHECK or "X" BOX TO GO WITH OUR STANDARD CUT FOR YOUR ENTIRE ORDER | CHECK or "X" THE BOX TO PUT THE CUT IN GB | |
|--|---------------------------------------|-------------------------------------|---|---|--------------------------------|
| CUTS | THICKNESS | PACKAGE | FOR STANDARD CUT CHECK or "X" BOXES BELOW | | PUT IN GROUND BEEF / HAMBURGER |
| | | | THICKNESS | PACKAGE | |
| <input type="checkbox"/> RIB STEAK (bone-in) OR <input type="checkbox"/> RIBEYE (boneless) | | | RIB STEAK 3/4" 2 / PACK <input type="checkbox"/> | <input type="checkbox"/> | |
| <input type="checkbox"/> T-BONE/PORTERHOUSE OR <input type="checkbox"/> FILET&STRIP (boneless) | | | T-BONE/PORTERHOUSE 3/4" 2 / PACK <input type="checkbox"/> | <input type="checkbox"/> | |
| <input type="checkbox"/> SIRLOIN STEAK | | | 3/4" 1 / PACK <input type="checkbox"/> | <input type="checkbox"/> | |
| <input type="checkbox"/> ROUND STEAK: PLAIN OR <input type="checkbox"/> CUBED/TENDERIZED (\$.65/LB) | | | PLAIN 3/4" 1 / PACK <input type="checkbox"/> | <input type="checkbox"/> | |
| OTHER CUT OPTIONS: | | WEIGHT OR OTHER CHANGES TO STANDARD | CHECK THE BOX TO GO WITH OUR STANDARD CUT | CHECK THE BOX TO PUT THE CUT IN GB | |
| ARM ROAST | YES / NO | | 3-4 LBS | <input type="checkbox"/> | |
| CHUCK ROAST | YES / NO | | 3-4 LBS | <input type="checkbox"/> | |
| RUMP ROAST | YES / NO | | 3-4 LBS | <input type="checkbox"/> | |
| SIRLOIN ROAST | YES / NO | | 3-4 LBS | <input type="checkbox"/> | |
| GROUND BEEF | YES | | 1 LB PACKS | <input type="checkbox"/> | |
| HAMBURGER PATTIES | YES / NO | | 1/4lb - 1/3lb -OR- 1/2lb | 20LB MIN \$1.00/LB | |
| OXTAIL | YES / NO | | \$.65 per pound additional charge for organ meat (only available if requested by farmer at drop off) | <input type="checkbox"/> | |
| TONGUE | YES / NO | | | <input type="checkbox"/> | |
| LIVER | YES / NO | | | <input type="checkbox"/> | |
| HEART | YES / NO | | | <input type="checkbox"/> | |
| SOUP BONES | YES / NO | | | <input type="checkbox"/> | |
| BRISKET | YES / NO | | CUT IN HALF | <input type="checkbox"/> | |
| SHORT RIBS | YES / NO | | | <input type="checkbox"/> | |
| STEW MEAT (\$.65/lb) | YES / NO | | 4 - 1LB PACKS PER HALF BEEF | <input type="checkbox"/> | |

INSTRUCTIONS / FEES / REQUIREMENTS

CALL: JESSY (314)757-7694 WITH ANY QUESTIONS. EMAIL YOUR CUT SHEET TO: CUTS@OAKHILLPROCESSING.COM OR TEXT YOUR CUT SHEET TO: (314)757-7694.

CUTTING INSTRUCTIONS NEED TO BE TURNED IN THE SAME WEEK AS DROP OFF. STANDARD CUTS ARE APPLIED IF WE DON'T RECEIVE INSTRUCTIONS WITHIN THAT TIME.

STANDARD FEES: *Slaughter Fee - \$.15 / lb on Hanging Weight. *Processing Fee - \$.72 / lb (\$375 minimum) on Hanging Weight. *Disposal Fee - \$20 / Head

ADDITIONAL FEES: *Whole order Ground Beef additional \$.15 / lb (Hanging Weight) *Large Beef Fee - \$75 (900lbs + on hanging weight) *3% fee Credit/Debit cards *Cubed steak, stew meat, burger patties, and organ meat listed above.

*SPLIT HALF REQUIREMENTS: STEAK THICKNESSES FOR A SPLIT HALF NEED TO BE OUR STANDARD CUT OR AN AGREED UPON CUT BY BOTH PARTIES. STEAK PACKAGE SIZES AND "OTHER CUT OPTIONS" MAY VARY. THIS IS TO ENSURE BOTH PARTIES RECEIVE EQUAL AMOUNTS.