

¼ Beef Butcher's Box Preferences

Text completed form to 405-541-0223 or Email to thefattedcalfllc@gmail.com

It is too difficult to split the processing a ½ of a beef between two customers (each receiving half of a half) with fairness and accuracy. For those purchasing a ¼ beef, you will receive a standard cut with some options available.

Slaughter Date: _____ Person Delivering: _____ Hanging Wt.: _____

Process Date: _____ Portion of Beef: _____ Whole _____ Half Quarter Tag#: _____

Sections above this line are for office use only.

Person Responsible for Payment and Pickup of Processed Beef

Name: _____ Phone: _____ Email: _____

Address: _____ City: _____ State: _____ Zip: _____

All product will be vacuum sealed. Paper wrap is available upon request at an additional charge.

In the ¼ Beef Butcher Box, you will receive:

ROUND STEAK: Our standard is ½" thick and cut into 4oz-6oz serving sizes. Around 12-14 steaks per quarter.

You may choose to have them

Non-tenderized _____ Steaks/pkg **OR** Tenderized (aka cube steaks or chicken fry) _____ Steaks/pkg
*\$1.50 additional charge for tenderized steaks

Steaks packaged individually other than sirloin will incur a .23/package upcharge.

ALL STEAKS: (Number of steaks is determined by the size of the individual animal.)

Trimmed Close Leave Fat Standard Cut

TOP SIRLOIN STEAK: Thickness in inches is 1"

RIBEYE STEAK (Boneless): Thickness in inches is 1" Steaks/pkg _____

T-BONE STEAK*: Thickness in inches is 1" Steaks/pkg _____

ALL ROAST:

CHUCK (3) SIRLOIN TIP (1) RUMP (1) ARM (1)

½ **Brisket** Trimmed Close Leave Fat Standard Cut

GROUND BEEF: Standard mix is 85/15. Packaged in 1-lb. vacuum stuffed tubes.

LIVER* **SOUP BONES** **DOG BONES**

*Liver must be requested at time beef is brought in as it has to be processed immediately.

We will call/text you when your beef is processed and in the freezer. To avoid a \$10/day storage fee, please be prepared to pick up your beef within 48 hours of the notification.