## 1/4 Beef Butcher's Box Preferences

Text completed form to 405-541-0223 or Email to <a href="mailto:thefattedcalfllc@gmail.com">thefattedcalfllc@gmail.com</a>

\*\*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:	Person Delivering:			Hanging Wt.:	
Process Date:	Portion of Beef:	Whole _	Half	<u>X</u> Quarter	Tag#:	
	Sections abov	e this line are for	office use o	nly.		
Person Receiving Processe	d Beef Contact perso	on to pick up beef	if different fro	om below:		
Name:	Phone:		Email: _			
Address:		_ City:		State:	Zip:	
<u> 4</u>	All product is vacually anything not indicated as	•	•			
ROUND STEAK: Number of □ Non-tenderized					round 12+- steaks per quarter. #Steaks/pkg	
Standard thickness or	n steaks is 1". Steaks, other than si	rloin, packaged individ	ually will incur a	.23/package upcharge.		
$\square$ TOP SIRLOIN STEAK cut	1 " thick					
☐ RIBEYE STEAK (Boneless) C	ut 1" thick: How many s	steaks/pkg				
$\square$ T-BONE STEAK cut 1" th	ick: How many	steaks/pkg	_			
QTY		number you want 1) <b>ARM</b> (		n () is the total q	uantity of each. If you o	
☐ <b>GROUND BEEF</b> : Standar	d mix is 85/15 - 80/20 Pac	ckaged in 1-lb. va	cuum stuffe	d tubes.		
We do offer the following op this option you may not get				ting a quarter, ple	ase note, <u>i<b>f you choose</b></u>	
☐ Patties: pound *Patties are 1/3 pound each. The				[/	Veight:]	
SHORT RIBS Solution State (kidney fat) must		G BONES elivered as it has to b	□ LIVER* e processed im	•	Fat Trimmings	

We will call/text you when your beef is in the freezer. To avoid a \$10/day storage fee, please be prepared to pick up your beef within 5 business days of your notification.