

# BEEF Processing Form

Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Hindquarter: \_\_\_\_\_ Side: \_\_\_\_\_  
 Hanging Weight: \_\_\_\_\_

Phone: \_\_\_\_\_  
 Price per pound: \_\_\_\_\_  
 Total # of boxes: \_\_\_\_\_

**Side of Beef:**  
 Approximate weight is 375-400 lbs.

A side of beef is a combination of the hindquarter and forequarter.

You get to choose how you want it cut

price is determined by the current market and are subject to change without notice

Cost = price per pound x the hanging weight

Yield = the amount of meat available after removing fat, bone, connective tissue. Etc.

Everything will be freezer wrapped in white butcher paper.

Hindquarter	Thickness	# Per Pack	# of Packages
Sirloin Steak			
PorterHouse Steak			
T-Bone Steak			
Round Steak			
Flank Steak			
Top Round			
Bottom Round			
Eye of Round			
Sirloin Tip			
Rolled Rump			
Stew Meat			
Soup Shanks			
Ground Beef			
Cube Steak			

Forequarter:	Thickness	# per Pack	# of Packages
Chuck Roast			
Chuck Steak			
Arm Roast			
Rib Steak			
Ribeye Steak			
Rib Roast			
Short Ribs			
Soup Shanks			
Brisket			
Stew Meat			
Ground Beef			

Special Instructions:

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