|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Producer:** |  | | |  | | **End Customer:** | |  | | |
| **Cell Phone:** |  | | |  | | **Cell Phone:** | |  | | |
| **Email Address:** |  | | |  | | **Animal ID/Tag:** | |  | | |
| * Whole Beef | | | |  | | * Half Beef | | | | |
| **Aging:** | * **Standard 7-10 days** | | * **10-14 Days ($100/head)** | | | | | | * **17-21 Days ($200/head)** | |
| **Label:** | * **Generic Label** | | | | * **Private Label (Pre-printed labels provided to HPM)** | | | | | |
| **Box Type:** | * Wire Racks – product to be dumped into coolers at load out | * Cardboard Tray boxes | | | | | * 30# Boxes | | | * 30# boxes - Palletized |
| \*\*\*For items not selected, the cut will be put into Ground Beef\*\*\* | | | | | | | | | | |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Roast Size:** | | 2lb 3lb 4lb | | | | | **Steak Thickness:** | | | | | | | | | | ¼” ½” ¾” 1”  1 ¼” 1 ½” 1 ¾” 2” | | | | | |
| **Ground (Please notate priorities if more than one option selected)** | | | | | | | | | | | | | | | | | | | | | | | | |
| **50 lb minimum on all patties & links- note there will be a percentage loss due to processing** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Type** | | | | | **Packaging** | | | | | | | | | | | | | | | | | | | |
| * Ground Beef * Chubs * Bricks ($0.50/lb) | | | | | 1 lb | | | | 2 lb | | | | 5 lb | | | | | | | | 10 lb | | | |
| * Patties   ($1.00) \_\_\_\_\_\_\_­\_ lbs | | | | | * 4oz patties 4/pk 8/pk | | | | | | | | * 8oz patties 2/pk 4/pk | | | | | | | | | | | |
| * Bacon Beef Patties   ($2.00) \_\_\_\_\_\_\_\_lbs | | | | | * 4oz patties 4/pk 8/pk | | | | | | | | * 8oz patties 2/pk 4/pk | | | | | | | | | | | |
| * 4oz Links   ($2.00) \_\_\_\_\_­\_\_\_ lbs   * Smoked ($1/lb) | | | | | * Mild * Hot * Mild Italian * Hot Italian * Sweet Italian | | | | | | | | | * Chorizo * Bratwurst * Andouille * Smoked Jalapeno | | | | | | | | | | |
| * Seasoned Ground Beef   ($0.25) \_\_\_\_\_­\_\_\_ lbs   * 1lb chubs * 2lb chubs | | | | | * Mild * Hot) * Mild Italian * Hot Italian * Sweet Italian | | | | | | | | | * Chorizo * Bratwurst * Andouille * Smoked Jalapeno | | | | | | | | | | |
| **Steaks** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Cut** | | | | | | **Packaging** | | | | | | | | | | | | | | | | | | |
| * Brisket | | | | | | Half Whole | | | | | | | | | | Trimmed Untrimmed | | | | | | | | |
| * Flat Iron Steak | | | | | | 8oz 16oz | | | | | | | | | | | | | 1/pk 2/pk | | | | | |
| * Flank Steak | | | | | | Whole Half | | | | | | | | | | | | | | | | | | |
| * Skirt Steak (Inner & Outer) | | | | | | Whole Half | | | | | | | | | | | | | | | | | | |
| * Bone-In Ribeye | | | | | | 1/pk 2/pk 4/pk | | | | | | | | | | | | | | | | | | |
| * Boneless Ribeye | | | | | | 1/pk 2/pk 4/pk | | | | | | | | | | | | | | | | | | |
| * Sirloin | | | | | | * Bone-In | | | | * Boneless | | | | | * Center-Cut | | | | | | | 1/pk 2/pk | | |
| * Tri-Tip (Whole) | | | | | | Fat On Fat Off | | | | | | Cannot have if you chose Bone-In Sirloin | | | | | | | | | | | | |
|  | | | | | | | | | | | | | | | | | | | | | | | | |
| Round  Choose 1 | * Round Steak | | | | | ½” ¾” 1” | | | | | | | | | | | | 1/pk 2/pk | | | | | | |
| * Round Steak - Tenderized | | | | | ½” ¾” 1” | | | | | | | | | | | | 1/pk 2/pk | | | | | | |
| * Minute Steak 4oz | | | | | 4/pk | | | | | | | | | | | | | | | | | | |
|  | | | | | | | | | | | | | | | | | | | | | | | | |
| Loin Option 1 | * Porterhouse | | | | | 1/pk 2/pk | | | | | | | | | | | | | Cannot have on animals older than 30 months. | | | | | |
| * T-Bone | | | | | 1/pk 2/pk | | | | | | | | | | | | |
| Loin Option 2 | * NY Strip | | | | | 1/pk 2/pk | | | | | | | | | | | | |  | | | | | |
| * Filets | | | | | 6oz 8oz 10oz Whole | | | | | | | | | | | | | 1/pk 2/pk | | | | | |
| **Roasts** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Cut** | | | | | | **Packaging** | | | | | | | | | | | | | | | | | | |
| * Boneless Chuck Roast | | | | | | 1/pk | | | | | | | | | | | | | | | | | | |
| * Arm Roast (bone-in) | | | | | | 1/pk | | | | | | | | | | | | | | | | | | |
| * Sirloin Tip Roast | | | | | | 1/pk | | | | | | | | | | | | | | | | | | |
| * Rump Roast | | | | | | 1/pk | | | | | | | | | | | | | | | | | | |
| **Specialty** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Cuts** | | | | | | | | **Packaging** | | | | | | | | | | | | | | | | |
| * Fajita Meat   \_\_\_\_\_\_\_\_lbs | | | | Cut from Flank and/or Skirt Steaks | | | | 1lb/pk 2lb/pk | | | | | | | | | | | | | | | | |
| * Stew Meat   \_\_\_\_\_\_\_lbs | | | | Cut from Roast options | | | | 1lb/pk 2lb/pk | | | | | | | | | | | | | | | | |
| * Beef Belly for Bacon ($4/lb) | | | | Cured and Smoked | | | | 1lb/pk 2lb/pk | | | | | | | | | | | | | | | | |
| **Organs/Bones**  \*If halving the Beef – Only 1 person is able to get organs/bones | | | | | | | | | | | | | | | | | | | | | | | | |
| **Cut** | | | **Packaging** | | | | | |  | | **Cut** | | | | | | | | | **Packaging** | | | |
| * Liver (Sliced) | | | 1-2lb/pk | | | | | |  | | * Oxtail | | | | | | | | | 1/pk | | | |
| * Heart | | | 1/pk | | | | | |  | | * Marrow Bones | | | | | | | | | 2” 4” 6” Canoe | | | |
| * Tongue | | | 1/pk | | | | | |  | | * Knuckle Bones | | | | | | | | | Half Whole | | | |
| * Beef Fat | | | 1-2 lb/pk | | | | | |  | | * Hanger | | | | | | | | | Whole | | | |

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|  | Page 2 -- Customer Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |