|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **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 |
|  |
| RoundChoose 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 |

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