



140 James St. Carthage, IL 62321

217-357-1565 farmhousemeatco@gmail.com

Tag Number: \_\_\_\_\_

Hanging Wt: \_\_\_\_\_

Harvest Date: \_\_\_\_\_

Farmer: \_\_\_\_\_

(Office Use Only)

Inspected _____
Custom _____

Customer: \_\_\_\_\_

Phone #: \_\_\_\_\_

WHOLE	HALF	SPLIT HALF
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**Patties, Stew Meat, & Tenderizing:** .50¢ per pound  
**Storage:** Storage fees will be applied after 1 week from the called date. **\$35.00 charge for 21+Hang Time**

30+ Identified \_\_\_\_\_ Not Available- Porterhouse / T-Bone

BEEF	THICKNESS LBS/NOTES	PER PK	# of Pkgs (Office Only)	BEEF	THICKNESS LBS/NOTES	PER PK	# of Pkgs (Office Only)
<b>Short Ribs:</b> Keep or Grind				<b>Round:</b> Round Steak, Tenderized Round Steak, Cube Steak, Roast, Stew Meat, or Grind			
<b>Skirt Steak:</b> Keep or Grind							
<b>Ribeye:</b> Bone In or Bone Out							
<b>Brisket:</b> Keep or Grind				<b>Flank Steak:</b> Keep or Grind			
<b>Arm Roast:</b> Keep or Grind				<b>Ground Beef:</b> 1 lb. or 1.5 lb. pkgs			
<b>Chuck Roast:</b> Keep or Grind				<b>Patties:</b> 1/3 lb @ 4/pkg (10 pkgs Min)			
<b>Porterhouse/T-Bone</b> or <b>NY Strip &amp; Filet</b>				<b>Soup Bones</b>			
<b>Sirloin:</b> Keep or Grind				<b>Heart</b>			
<b>Sirloin Tip:</b> Steaks, Roast, or Grind				<b>Tongue</b>			
<b>Rump:</b> Keep or Grind				<b>Liver</b>			
				<b>Tail</b>			

Slaughter		\$
Processing		\$
21+ Hang		\$35.00
Tenderizing	LBS	\$
Patties	LBS	\$
Stew Meat	LBS	\$
TOTAL		\$
Storage		\$

Processing Notes: (Office Use Only)

Cut Sheet \_\_\_\_\_ Date \_\_\_\_\_

Processing \_\_\_\_\_ Date \_\_\_\_\_

Packaging \_\_\_\_\_ Date \_\_\_\_\_

Number Trays \_\_\_\_\_

Ready Date: \_\_\_\_\_

Call Notes: \_\_\_\_\_

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