



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
-------	------	------------

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)
Short Ribs: Keep or Grind				Round: Round Steak, Tenderized Round Steak, Cube Steak, Roast, Stew Meat, or Grind			
Skirt Steak: Keep or Grind							
Ribeye: Bone In or Bone Out				Flank Steak: Keep or Grind			
Brisket: Keep or Grind				Ground Beef: 1 lb. or 1.5 lb. pkgs			
Arm Roast: Keep or Grind				Patties: 1/3 lb @ 4/pkg (10 pkgs Min)			
Chuck Roast: Keep or Grind				Soup Bones			
Porterhouse/T-Bone or NY Strip & Filet				Heart			
Sirloin: Keep or Grind				Tongue			
Sirloin Tip: Steaks, Roast, or Grind				Liver			
Rump: Keep or Grind				Tail			

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: _____
