



140 James St. Carthage, IL 62321

217-357-1565 farmhousemeatco@gmail.com

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

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

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

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

(Office Use Only)

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.

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

Processing Notes:  
(Office Use Only)

Tenderizing	LBS	\$
Patties	LBS	\$
Stew Meat	LBS	\$
TOTAL w/ processing & slaughter fee		\$

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

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

\_\_\_\_\_

\_\_\_\_\_

(Office Use Only)