



**THE BUCK STOPS HERE
CUSTOM BEEF CUT ORDER**

Mailing & Physical Address: 19 Navajo Trail Dr. Pagosa Springs, CO 81147

Telephone: 970-731-3535 Email: tbshmarket@gmail.com Website: buckstopmeat.com

****PLEASE NOTE: WE MUST HAVE YOUR CUT SHEET WITHIN 14 DAYS AFTER THE SLAUGHTER DATE OR YOU WILL RECEIVE A REGULAR CUT**

Name: _____ Date: _____
 Telephone: _____ Purchased From: _____
 Circle: Half Whole Quarter (\$20 Fee) Hanging Weight: _____ lbs.

****REGULAR CUT FOR SIDE OF BEEF with an approximate average weight of 650 lbs. includes**

\$1.10/LB. - CUT, GRIND, WRAP AND FREEZE

| | | |
|-------------------|----------------------|----------------------|
| 10- Round Steaks | 7-Sirloin Tip Steaks | 5-Top Sirloin Steaks |
| 12-T-Bone Steaks | 12-Ribeye Steaks | 3-Arm Roasts |
| 8-10 Chuck Roasts | 40-60 lbs. Hamburger | |

(Hamburger packaged in 1 ½ lb. packs and Steaks 2 per pack)

PLEASE SPECIFY: Circle YES or NO

| REGULAR CUT | YES | NO |
|---|------------|-----------|
| Round Steak | YES | NO |
| Sirloin Tip | YES | NO |
| Top Sirloin | YES | NO |
| T-Bone Steak <u>OR</u> New York & Filet | YES | NO |
| Rib Eye Steak | YES | NO |
| Arm Roast | YES | NO |
| Chuck Roast | YES | NO |

Other Options: *Note: Will reduce amount of Hamburger

| | | | |
|--|-----|----|-----------------|
| Tri Tip | YES | NO | |
| Brisket (1, 5-10 lbs.) | YES | NO | HALF OR WHOLE |
| Flank Steak (1, 1-2 lbs.) | YES | NO | |
| London Broil (3, 1.5 lbs.) Will eliminate Top Rounds | YES | NO | |
| Stew Meat.....\$1.75/lb. | YES | NO | # of lbs. _____ |
| Skirt Steak | YES | NO | |
| Tenderized Round Steak.....\$1.75/lb. | YES | NO | # of lbs. _____ |
| Beef Jerky.....\$18.50/lb. 3 lb. Minimum | YES | NO | # of lbs. _____ |
| Smoked Summer Sausage....\$3.75/lb. 12lb. Min. | YES | NO | # of lbs. _____ |
| Smoked Kielbasa.....\$4.40/lb. 15 lb. Minimum | YES | NO | # of lbs. _____ |
| Short Ribs | YES | NO | |
| Bulk Sausage.....\$2.25/lb. 5lb. Minimum | YES | NO | |
| Link Sausage.....\$3.40/lb. | YES | NO | |
| Flavors: Breakfast | YES | NO | # of lbs. _____ |
| Italian | YES | NO | # of lbs. _____ |
| German | YES | NO | # of lbs. _____ |
| Chorizo | YES | NO | # of lbs. _____ |
| Bratwurst | YES | NO | # of lbs. _____ |
| Polish | YES | NO | # of lbs. _____ |

Please Check : Sliced Liver _____ Sliced Heart _____ Tongue (Extra \$10) _____ Soup Bones _____

****PLEASE READ: If the live weight is 1200 lbs., the hanging weight is reduced 50-60% which will bring it to 550 lbs.**

Ageing of Beef for 14 days could reduce it by another 7%. After cutting and trimming fat, the carcass could lose another 40-60% depending on the cut and the fat content.