

Homestead Meats
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Name _____
Address _____
Phone _____
Producer _____
Eartag _____

BEEF CUTTING INSTRUCTIONS

WHOLE HALF QUARTER (Please Circle One)

Processing and double wrapping is \$0.80 cents per pound, based on the hanging weight. Kill Fee is \$60.00. Wrapping for 1 steak per package is \$60.00 on a whole. De-boning on a whole beef is \$30.00. Tenderizing is \$10.00 on a whole beef. Boxing a beef into quarters is an additional \$25.00 per quarter. Kill and Chill \$105. Kill & Chill on beef over 30 months is \$130.

Please circle your choices below.

Steak Thickness 3/4" 1" 1 1/4" 1 1/2" How many Steaks in a Package? _____

T-Bones (bone-in) or New York & Tenderloins (boneless)

Rib Steak (bone-in) or Rib Eyes (boneless) or

Prime Rib Roast (decreases amount of steak) (not available on a 1/4)

How many? _____ Size? _____

Sirloin Steak-- bone in or boneless (If New York and Tenderloins, Sirloins will be boneless)

Sirloin Tip Steak or Roast (If steaks, do you want them tenderized?) Yes or No

Round Steak Yes or No Tenderized Yes or No

Roast Size: 2-3 lbs 3-4lbs 4-5lbs. Bone-In or Boneless

Chuck Arm Rump Pike's Peak Tri-Tip (**not available in 1/4**)

(Circle roasts you would like. Any you don't want will be put into ground beef.)

Ground Beef 1LB 1.5 LB 2LB 5LB (packaged in plastic chubs)

Patties Yes or No _____ LBS (Minimum 30 LBS @ \$0.67 per LBS)

1/4 lb 1/3lb 1/2lb

Please circle yes or no on the following: (Flank, Skirt and Oxtail not available on 1/4)

Flank	Yes or No	Skirt	Yes or No	Soup Bones	Yes or No	Brisket	Yes or No
Short Ribs	Yes or No	Heart	Yes or No	Liver	Yes or No	Tongue	Yes or No
Oxtail	Yes or No	Stew Meat	Yes or No				

Feel free to call with any questions, we will be happy to help!!!