

¼ Beef Butcher's Box Preferences

Text completed form to 405-541-0223 or Email to thefattedcalfllc@gmail.com

**It is too difficult to split the processing a ½ of a beef between two customers (each receiving half of a half) with fairness and accuracy. For those purchasing a ¼ beef, you will receive a standard cut with some options available. **

Slaughter Date: _____ Person Delivering: _____ Hanging Wt.: _____
Process Date: _____ Portion of Beef: _____ Whole _____ Half Quarter Tag#: _____

Sections above this line are for office use only.

Person Receiving Processed Beef Contact person to pick up beef if different from below: _____

Name: _____ Phone: _____ Email: _____

Address: _____ City: _____ State: _____ Zip: _____

All product is vacuum sealed. Paper wrap not available.
Anything not indicated as a specific cut of meat goes into ground beef.

ROUND STEAK: Number of total packages _____. Our standard is ½" thick and cut into 4oz-6oz serving sizes. Around 12+ steaks per quarter.

Non-tenderized _____ #Steaks/pkg **OR** Tenderized (aka cube steaks or chicken fry) _____ #Steaks/pkg

Standard thickness on steaks is 1". Steaks, other than sirloin, packaged individually will incur a .23/package upcharge.

TOP SIRLOIN STEAK:

RIBEYE STEAK (Boneless): How many steaks/pkg _____

T-BONE STEAK: How many steaks/pkg _____

ALL ROAST: If you do not want all roasts listed below, please circle the ones you DO want.

CHUCK (3) SIRLOIN TIP (1) RUMP (1) ARM (1)

½ Brisket Trimmed Close Leave Fat Standard Cut

GROUND BEEF: Standard mix is 85/15 - 80/20 Packaged in 1-lb. vacuum stuffed tubes.

We do offer the following option for your ground beef. However, because you are getting a quarter, please note, **if you choose this option you may not get any or very few 1 pound vacuum stuffed packages.**

Patties: _____ pounds of patties you want. How many patties/pkg _____ [Weight: _____]

*Patties are 1/3 pound each. There is a .50/lb extra charge to make patties. **20 pound minimum.**

SHORT RIBS **SOUP BONES** **DOG BONES.** **LIVER***

*Liver must be requested at time beef is brought in as it has to be processed immediately.

We will call/text you when your beef is in the freezer. To avoid a \$10/day storage fee, please be prepared to pick up your beef within 48 hours of the notification.