

# ¼ Beef Butcher's Box Preferences

Text completed form to 405-541-0223 or Email to [thefattedcalfllc@gmail.com](mailto: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 is available upon request at an additional charge.**  
**Specialty cuts/requests such as Tomahawk, etc... are available at an additional charge.**  
**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 24+- steaks per half.

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:** Thickness \_\_\_\_\_

**RIBEYE STEAK (Boneless):** Thickness \_\_\_\_\_ How many steaks/pkg \_\_\_\_\_ Bone-in \_\_\_\_\_

**T-BONE STEAK:** Thickness \_\_\_\_\_ How many steaks/pkg \_\_\_\_\_

**PULL CHUCK STEAKS\*** Includes Delmonico, Denver, Flatiron, and Chuck Tender.

*\*\$15 additional charge for pulling the steaks from the chuck. You will lose your chuck roasts if you choose this option.*

**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 options for your ground beef. However, because you are getting a quarter, please note, if you choose either 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.*

**Brats:** Cheesy Blue Ribbon \_\_\_\_\_ Cheesy Jalapeno Popper \_\_\_\_\_ Philly Cheese \_\_\_\_\_ [Weight: \_\_\_\_\_]

*\*\$3/lb extra for Brats. 25 pound minimum but can be halved between two flavors. Write in the number of pounds you want per flavor. \**

**LIVER\***  **SOUP BONES**  **DOG BONES**

*\*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.**