



3060 Cleaton Road Central City, Kentucky 42330  
 USDA Establishment #47852

<b>Beef Cut Sheet</b>		
(Select one of the following)		
Quarter Beef	Half Beef	Whole beef
Animal I.D./Tag:		Slaughter Date:
Label Type		
(Select one of the following)		
Custom- Not For Sale	Generic-USDA For Sale	Private-USDA For Sale (Producer provides label)
Producer		Customer
Name:		Name:
Address:		Address:
City, State, Zip:		City, State, Zip
Phone:		Phone:
Email:		Email:

Pack Size				Steak Thickness					
1/pk	2/pk	3/pk	4/pk	½	¾	1	1¼	1½	2
Roast Weight									
2 lbs.	3 lbs.	4 lbs.							

Steak Options		
(Select no more than one per row)		
If your beef is dentioned as over 30 months of age at slaughter the vertebral column must be removed, and you can only get boneless steaks, except for Bone-In Ribeyes.		
Boneless Ribeye		Bone-In Ribeye
New York Strip and Filet		T-Bone
Boneless Sirloin		Bone-In Sirloin
Minute Steak	Round Steak	Round Steak Tenderized

Roast Options			
Arm Roast			
Boneless Chuck Roast			
Sirloin Tip Roast			
Eye of Round Roast			
Rump Roast			
Brisket	Quartered	Half	Whole

Finer Processing			
Ground Beef Rolls			
1lbs	1.5lbs	2lbs	5lbs
Beef Patties (Patties per pack _____) (additional \$1/lbs.)			
4oz.	6oz.	8oz.	
Stew Meat (additional \$1/lbs.)			
1 lbs.	1.5 lbs.	2 lbs.	5 lbs.

Offal				
Marrow Bones	2	4	6	Canoe Cut
Knuckle Bones	Half		Whole	
Beef Neck Bones	Only available for cattle under 30 months of age.			
Offal options from here down will have an additional \$1.00/lbs. fee on packaged weight.				
Cheek Meat (1 piece per beef)	2/pack			
Beef Tongue (1 piece per beef)	1/pack			
Oxtail (1 piece per beef)	1/pack			
Beef Heart (2 pieces per beef)	1/pack			
Beef Hanger (1 piece per beef)	1/pack			
Beef Kidney (1 pieces per beef)	2/pack			
Beef Liver	Sliced	Quartered	Half	Whole

### BEEF PROCESSING INFORMATION

- Beef slaughter = \$55.00 kill fee.
- Beef processing = \$1.00 per pound rail weight (hanging carcass weight)
- **NO HORNS PAST THE EARS**
- Minimum beef processing fee w/cuts and grind = 600 lbs on the rail; which is \$600 + \$55 kill fee. (\$655.00 including kill fee)
- Minimum beef processing for all grind = 500 lbs on the rail; which is \$500 + \$55 kill fee. (\$555.00 including kill fee)
- Ground patties, fajita meat, and stew meat = \$1.00 lb additional
- Links = \$2.00 lb additional
- Cheese = \$2.00 lb additional (20% of final product packaged weight)
- Added bacon = \$5.00 lb additional (20% of final product packaged weight)
- All grind processing fee = \$.75 lb.
- Lean ground beef 90/10 = \$.10 more per pound on hanging weight
- All seasonings = \$.25 lb. additional
- Smoked products = \$3.50 lb. on green weight.

#### • **PACKAGING INFORMATION**

- All cuts are vac sealed and frozen.
- All grinds in tubes and frozen.
- All livestock supplied by Farmstead Butcher Block are **locally sourced** within 100 miles of our facility.
- Kill and chill is \$.35 lb. processing fee, across the board for everything.
- All animals are mandatorily boxed. Box fee is \$2.00 per box.
- All vac sealed grind products are additionally \$.25 lb

#### **DROP OFF INFORMATION**

- 7 am-3 pm the DAY BEFORE your processing kill date or by 7 am the DAY OF your kill date.

#### **STORAGE INFORMATION**

- All processing orders must be picked up within 7 days of invoiced date.
- A phone call and/or a text message will be made for notification.
- IF you cannot pick up within the 7 days but give us an exact pick up date, you will not be charged a storage fee.
- If you do not pick up within the 7 days with no communication or you do not pick up on the date you specified outside of the 7 days, you will be charged a storage fee.
- Storage fee for processing orders will be \$5.00 per day, per animal.
- Storage fee for wholesale orders will be \$1.00 per day per thousand on invoice. (Example: Invoice total =\$2,000 and you left it 10 days with no communication, you would be charged \$6.00 storage fee.)

#### **PICK UPS--CLOSED SUNDAY**

- Monday - by appointment ONLY
- Tuesday-Friday 9 am - 3 pm
- Saturday 8 am - 9 am
- If you must pick up outside of these times, please make arrangements and please try to not make a habit of it.

#### **DISCLOSURE STATEMENT**

- ***Please understand that none of these decisions ar made lightly, this is what we need in order to operate and survive as your processor.***
- ***We also need products to move out as quickly as possible.***
- ***We are paying labor and product bills with no payment when product sits here.***
- ***We appreciate each and every one of you that choose Farmstead Butcher Block as your processor.***

#### **SPECIAL REQUESTS**

Received By: \_\_\_\_\_