



Angus Beef Side and Quarter Ordering Sheet

Our Aberdeen Black Angus Beef is sold based on the dressed weight of the animal – which is the weight when they are first hung to begin dry-aging. As the meat ages and tenderizes, some weight is lost due to the evaporation of moisture in the meat. Weight is also lost during the trimming and cutting process when some fat and bones must be discarded. An average sized quarter weighs around 150-200 lbs. and will lose about 40% of its weight through these processes. Please keep this weight reduction in mind when placing your order.

Name: _____ Date: _____

Phone Number: _____ Email: _____

Days Dry Aged: 21 28 Other: _____

Pickup Date: _____ (If no beef is readily available upon deposit, we will contact you to discuss the week that your order will available for pickup.)

Deposit: _____ Customer Signature: _____

Total: _____ Outstanding Balance: _____

Bulk Order and Custom Butchery Instructions

Please fill in and check the order preferences below

Side of Beef (\$7.55/lb) Hindquarter (\$8.00/lb) Front Quarter (\$7.55/lb)

Steaks: Thickness: _____ inch(es) How Many Steaks: _____ per package

Roasts: Preferred Weight Range: _____ lbs. (3 lbs minimum)

Stew, Stir Fry and Fast Fry: Weight: _____ lbs. per package

Ground Beef: Lean (85/15) or Medium (80/20)

Weight: _____ lbs. per package

We encourage you to discuss this order with one of our experienced butchers before making a deposit and finalizing the order. Our butchers will use their discretion to provide the best cuts when preparing your order.

Front Quarter

Please check ✓ your preferred cuts below

- Prime Rib: Bone in Steak or Prime Rib Roast
OR Boneless: Ribeye Steak or Boneless Prime Rib *AND* Back Ribs - Yes / No
- Brisket: Whole or 2 Roasts or Stew or Grind
- Chuck: Roast or Stew or Grind
 Blade: Roast or Stew or Grind
- Short Ribs: Korean or Braising or Stew or Stew
- Extras: Denver Steaks Skirt Steak Flatiron (1-2lbs) Petite Tender
 Shank: Bone-In Roast Boneless Roast Shank Slices/Osso Bucco
 (4-5pcs)

Hind Quarter

Please check ✓ your preferred cuts below

- Short Loin: Porterhouse, T-Bone, Wing Steak *and* Small Tenderloin Roast (1-2 lbs)
 OR Tenderloin: Steak or Roast *and* Striploin: Boneless or Bone in
- Top Sirloin: Roast or Steak or Stir Fry
 Sirloin Tip: Roast or Stew or Stir Fry or Grind
 Eye of Round: Roast or Stew or Grind
 Inside Round: Roast or Stew or Stir Fry or Grind
 Outside Rnd: Roast or Steak or Stew or Grind
 (Rump Roast)
- Extras: Flank Steak(1-2lbs) Bavette (2-3lbs) Spider Steak (4-5oz.) Tri Tip(1.5-2.5lbs)
 Shank: Bone-In Roast Boneless Roast Shank Slices/Osso Bucco
 (4-5pcs)

Extras

Please check ✓ anything that you would want included with your order

- Bones Heart Liver Tongue

Notes or Special Instructions: Please continue on back if needed.

