



Back 40 Butchery

2316 Dixie Drive Hodges, SC 29653
(864) 374-3571

Date ____/____/____

Tag# _____

Name: _____

Address: _____

Phone Number: _____

USDA Label for re-sale @0.20¢ lb. extra

Live Weight _____ lbs.

Dress/Hanging Weight _____ lbs.

Split Charge \$25.00

Beef Process Order

Basic Process

Roast Type

- | | | | |
|--|--------------------------------|-------------------------------|-----------|
| <input type="checkbox"/> Chuck | Qty _____ | Size _____ | lbs. each |
| <input type="checkbox"/> Shoulder | Qty _____ | Size _____ | lbs. each |
| <input type="checkbox"/> English (Pot Roast) | Qty _____ | Size _____ | lbs. each |
| <input type="checkbox"/> Top Round (Boneless) | Qty _____ | Size _____ | lbs. each |
| <input type="checkbox"/> Bottom Round (Boneless) | Qty _____ | Size _____ | lbs. each |
| <input type="checkbox"/> Eye of Round (Boneless) | Qty _____ | Size _____ | lbs. each |
| <input type="checkbox"/> Sirloin Tip (Boneless) | Qty _____ | Size _____ | lbs. each |
| <input type="checkbox"/> Brisket | <input type="checkbox"/> Whole | <input type="checkbox"/> Half | |
| <input type="checkbox"/> Other (Specify) _____ | | | |

CASH _____

CK# _____

CC _____

Steaks

- | | | | |
|--|-----------|-----------------|-----------------|
| <input type="checkbox"/> Sirloin | Qty _____ | Thickness _____ | Pkg. Size _____ |
| <input type="checkbox"/> T-Bone | Qty _____ | Thickness _____ | Pkg. Size _____ |
| <input type="checkbox"/> Ribeye | Qty _____ | Thickness _____ | Pkg. Size _____ |
| <input type="checkbox"/> Chuck Eye | Qty _____ | Thickness _____ | Pkg. Size _____ |
| <input type="checkbox"/> New York Strip (Boneless) | Qty _____ | Thickness _____ | Pkg. Size _____ |
| <input type="checkbox"/> Filet Mignon (Boneless) | Qty _____ | Thickness _____ | Pkg. Size _____ |
| <input type="checkbox"/> Ribeye (Boneless) | Qty _____ | Thickness _____ | Pkg. Size _____ |
| <input type="checkbox"/> Flat Iron (Boneless) | Qty _____ | Thickness _____ | Pkg. Size _____ |
| <input type="checkbox"/> Skirt Steak (Boneless) | Qty _____ | Thickness _____ | Pkg. Size _____ |
| <input type="checkbox"/> Flank Steak (Boneless) | Qty _____ | Thickness _____ | Pkg. Size _____ |

Other(Specify) _____

Additional charge of .30¢ lb. (per boning wt.) for boneless and single packaged steaks _____ lbs. Total _____

Misc. Cuts/Ground Product

- | | | | | |
|--|------------|-------------------------|------------------|-----------------------------|
| <input type="checkbox"/> Cube Steak | _____ lbs. | Pkg. Size _____ | @60¢ lbs. | Total _____ |
| <input type="checkbox"/> Beef for Stew | _____ lbs. | Pkg. Size _____ | @60¢ lbs. | Total _____ |
| <input type="checkbox"/> Short Ribs | | Pkg. Size _____ | (Cut 4" wide) | Total _____ |
| <input type="checkbox"/> Ground Beef | _____ lbs. | Pkg. Size _____ | 80/20 90/10 | |
| <input type="checkbox"/> Fresh Liver | _____ lbs. | Slicing @ 99¢/lb | Yes No | Pkg. Size _____ Total _____ |

Other Specify: Heart Kidneys Ox Tail Tongue Soup Bones

Beef Process Fee by Dress Weight (Vacuum Sealed Packaging) _____ lbs @.95¢ lb. Total _____

Miscellaneous Charges _____ Total _____

Beef Slaughter Fees Total \$95.00

Location # of Boxes Initials

Total Cost (Processing + Slaughter) _____

Thank You!