

Butcher Date \_\_\_\_/\_\_\_\_/\_\_\_\_  
 Carcass Number \_\_\_\_\_ (Office use only)

Beef Cutting Instructions  
 Del Fox Meats Inc. 360-629-3723  
 7229 300<sup>th</sup> St NW, Stanwood WA 9829

Last, First Name	Customer/Buyer	Last, First Name	Farmer/Seller
Contact Phone #1		Contact Phone #1	
Contact Phone #2		Contact Phone #2	
Address		Beef Qty: <b>Whole-- 1/2-- 1/4</b>	
State, Zip		Beef Hanging Weight (if known):	

How Many Steaks Per Package 2, 3, or 4 only please \_\_\_\_\_?

What Size Roast 2-3/lbs., 3-4/lbs., or 4-5/lbs. \_\_\_\_\_/lbs.?

Trim Meat Ground for Burger will be in 1/lb. packages.

Burger patties can be made for and extra charge

Patties are 20/lb. Minimum and are 1/4/lb., 1/3/lb. or 1/2lb. only at 4 per package. \_\_\_\_\_ lbs.

➤ FRONT Cuts

- Pot (Chuck) Roast Choose One --\*Roast—Steak- All Steak—Trim Meat—1 or 2 only \_\_\_\_\_
- Chuck Steaks Choose One --Steak—None \_\_\_\_\_
- Crossrib (Pot) Roast Choose One --\*Roast---Steak—Trim Meat \_\_\_\_\_
- Arm (Pot) Roast Choose One --\*Roast—Trim Meat \_\_\_\_\_
- “Prime” Rib Choose One —Roast Cut to Size--Whole—\*Steaks \_\_\_\_\_

➤ HIND Cuts

- T-Bone Choose One—\*Steaks-Trim Meat \_\_\_\_\_
- OR Half Beef ONLY Orders Over 300/lbs. Choose--New York & Tenderloin Steaks \_\_\_\_\_
- Sirloin Choose One—\*Steaks--Trim Meat \_\_\_\_\_
- Flank (only one per half beef may not be available for Qtr. Beef)  
Choose One—Steak--None \_\_\_\_\_
- Sirloin Tip Choose One—\*Roast—Steak—Trim Meat \_\_\_\_\_
- Rump (Oven Roast) Choose One—\*Roast—Steak—Trim Meat \_\_\_\_\_
- Top Round Choose One—\*Steak—London Broil—Trim Meat \_\_\_\_\_
- Bottom Round Choose One—Steak—\*Cubed—Trim Meat \_\_\_\_\_

➤ OTHER

- Stew Meat Choose One—Yes- or--None \_\_\_\_\_
- Short Ribs Choose One—Yes (English Block)—Plate (Whole)  
—Flanken Style (Flat Thin Cut)—Trim Meat \_\_\_\_\_
- Soup Bones Choose One—Yes---None \_\_\_\_\_
- Dog Bones Choose Yes of No \_\_\_\_\_
- Special Requests/Comments \_\_\_\_\_

\*Suggested Selection

# 2024 WSDA Processing Fees

(Beef, Lamb and Pork Butchered beginning June 1<sup>st</sup> 2024)

## Beef

**\$135. Butcher** (Slaughter/Harvest fee per animal),

plus **\$0.99/lb. Hanging Weight Cutting and Wrapping.**

with additional processing available

\$250. Butcher Only (leave at the farm, and cut your own)

**Half Beef carcass orders need to be at least 200/lbs. for us to wrap split quarters.**

## Hogs

**\$85. Butcher** (Slaughter/Harvest fee per animal),

plus **\$0.99/lb. Cutting and Wrapping.**

Additional fees for curing & smoking, bacon slicing, sausage seasoning.

\$150. Butcher Only (leave at the farm, and cut your own)

**Whole Hog carcass orders need to be at least 140/lbs. for us to wrap split halves.**

## Sheep/Goats

**\$60. Butcher** (Slaughter) Fee per animal,

plus **\$0.99/lb. Cutting and Wrapping/ \$60.Minimum**

with additional/special cuts available

\$80. Butcher Only (leave at the farm, and cut your own)

**Whole Sheep or Goat carcass orders need to be at least 50/lbs. for us to wrap split halves.**