Butcher Date \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_ Beef Cutting Instructions

Carcass Number \_\_\_\_\_\_\_\_\_\_\_\_\_\_(Office use only) Del Fox Meats Inc. 360-629-3723

 7229 300th 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: Whole-- 1/2-- 1/4 |
| 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 January 1st 2025)

**Beef**

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

plus **$0.99/lb. Hanging Weight Cutting and Wrapping.** (Bow Location $1.19/lb vacuum sealed)

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.** (Bow Location $1.19/lb vacuum sealed)

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** (Bow Location $1.19/lb vacuum sealed)

with additional/special cuts available

$100. 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.**