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

**2025 June 1st**

**NEW WSDA PROCESSING FEES in STANWOOD and BOW**

**BEEF Butcher Fee ---------------------------------------$150.00/ each**

 **Beef URGENT/Or Butcher ONLY --------------$300.00/ each (2x regular fee)**

**Cutting & Wrapping --------------------------------------$1.09/lb. Bow $1.39**

**Special Cuts -----------------------------------------------$2.00/ each primal**

**Slicing for Jerky/Asada over 5/lbs. per order add --- $1.19/ lb.**

**Service Fee Per Order ------------------------------------$5.00/ each**

**Patty Processing ------------------------------------------$1.19/ lb.**

**Jerky Processing ------------------------------------------$6.99/ lb.**

**Pepperoni Processing ------------------------------------$5.99/ lb.**

**Summer Sausage Processing ---------------------------$5.49/ lb.**

**HOG Butcher Fee -----------------------------------------$100.00/ each**

 **HOG URGENT/Or Butcher ONLY --------------$200.00/ each (2x regular fee)**

**Cutting & Wrapping ---------------------------------------$1.09/lb. Bow $1.39**

**Special Cuts ------------------------------------------------$2.00/ each primal**

**Service Fee Per Order -------------------------------------$5.00/ each**

**Curing & Smoking ------------------------------------------$1.19/ lb.**

**Side Pork/Bacon Slicing ----------------------------------$4.00/ each pc**

**BFS Seasoning (25/lbs.) ----------------------------------$8.00/ per hog est.**

**BFS Linking -------------------------------------------------$1.49/ lb.**

**Bratwurst Linking (w/Seasoning) -----------------------$2.99/ lb.**

**LAMB/GOAT Butcher Fee --------------------------------$60.00/ each**

**Lamb/Goat URGENT/Or Butcher ONLY ------$120.00/ each (2x regular fee)**

**Cutting & Wrapping ---------------------------------------$1.09/ lb. Bow $1.39 & $60.00/ minimum (55/lbs)**

**Special Cuts ------------------------------------------------$2.00/ each primal**

**Service Fee Per Order -------------------------------------$5.00/ each**