|  |  |  |
| --- | --- | --- |
| Phone  303-769-4544 | Deer Trail Custom Cuts  1408 1st Ave.  Deer Trail, CO 80105  [locker@deertrailcustomcuts.com](mailto:locker@deertrailcustomcuts.com)  www.DeerTrailCustomCuts.com | Cell  720-215-0226 |

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Beef Dropped off By:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Phone:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Address:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Whole Beef / Half Beef / Quarter Beef**(Quarters must be same cuts)*Circle One*

* **T-Bone Steaks:** \_\_\_\_” Thick \_\_\_\_ / package*(Standard = ¾”, 2/package)*

**Or Filet/NY Steak:** \_\_\_\_” Thick \_\_\_\_ / package *(Standard = ¾”, 2/package)*

* **Round Steaks:** \_\_\_\_” Thick *(Standard = ¾”)***Tenderized:**  Yes / No
  + **Minute Steaks***: None / ½ / ¼ Made from the Round (circle one)*
* **Sirloin Steak:** \_\_\_\_” Thick*(Standard = ¾”)*
* **Sirloin Tip: Roast**\_\_\_pounds per Roast ***OR* Steak** \_\_\_\_” Thick *(Standard = ¾”, 2/package)*
* **Hamburger:** \_\_\_\_ pounds/package (1#, 1 ½#, or 2#)
* **Ribs:*Brontosaurus Ribs / Short Ribs / Hamburger***(circle one)
* **Rib Loin: Prime Rib Roast / Rib Steak / Roast & Steak**(circle one)
  + If **Roast**, \_\_\_\_ pounds per Roast
  + If **Steak**, \_\_\_\_” Thick \_\_\_\_ /package*(Standard = ¾”, 2/package)*
* **Beef Roasts:** \_\_\_\_ pounds per Roast
* **Stew Meat:** Yes / No
* **Soup Bones:** Yes / No
* **Flank:** Flank Steak or Hamburger(circle one)
* **Brisket:** Brisket Roast or Hamburger(circle one)
* **Organs:** Liver / Heart / Oxtail / Tongue(circle selections)

***Notes: If your beef is over 1400 pounds, you must call the locker prior to drop-off. No beef over 1500 pounds.***

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Slaughter Fee: | $85.00 per head |  | Quarter beef: | Add $0.05/pound |
| Processing: | $0.89/pound |  | All beef into hamburger: | Add $0.08/pound |
| Hamburger Patties: up to 20lb | $1.00/pound (6/pkg) |  | All roasts into hamburger: | Add $0.03/pound |
| Tenderizing/Minute Steaks: | $0.50/pound |  | Over 900 pounds hanging: | $100.00 |
| Single Steaks | $40.00/qtr |  | Over 1000 pounds hanging: | $150.00 |
| 21-day Hang: | $75.00 |  | Emergency Processing | $150.00 |