



**THE BUCK STOPS HERE  
CUSTOM BEEF CUT ORDER**

Mailing & Physical Address: 19 Navajo Trail Dr. Pagosa Springs, CO 81147

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**\*\*PLEASE NOTE: WE MUST HAVE YOUR CUT SHEET WITHIN 14 DAYS AFTER THE SLAUGHTER DATE OR YOU WILL RECEIVE A REGULAR CUT**

Name: \_\_\_\_\_ Date: \_\_\_\_\_  
 Telephone: \_\_\_\_\_ Purchased From: \_\_\_\_\_  
 Circle: Half    Whole    Quarter (\$20 Fee)    Hanging Weight: \_\_\_\_\_ lbs.

**\*\*REGULAR CUT FOR SIDE OF BEEF with an approximate average weight of 650 lbs. includes \$1.50/LB. - CUT, GRIND, WRAP AND FREEZE**

|                   |                      |                      |
|-------------------|----------------------|----------------------|
| 10- Round Steaks  | 7-Sirloin Tip Steaks | 5-Top Sirloin Steaks |
| 12-T-Bone Steaks  | 12-Ribeye Steaks     | 3-Arm Roasts         |
| 8-10 Chuck Roasts | 40-60 lbs. Hamburger |                      |

(Hamburger packaged in 1 ½ lb. packs and Steaks 2 per pack)

**PLEASE SPECIFY: Circle YES or NO**

| <b>REGULAR CUT</b>                      | <b>YES</b> | <b>NO</b> |
|---|------------|-----------|
| Round Steak                             | YES        | NO        |
| Sirloin Tip                             | YES        | NO        |
| Top Sirloin                             | YES        | NO        |
| T-Bone Steak <u>OR</u> New York & Filet | YES        | NO        |
| Rib Eye Steak                           | YES        | NO        |
| Arm Roast                               | YES        | NO        |
| Chuck Roast                             | YES        | NO        |

**Other Options: \*Note: Will reduce amount of Hamburger**

|  |     |    |                 |
|--|-----|----|-----------------|
| Tri Tip  | YES | NO |                 |
| Brisket (1, 5-10 lbs.)                               | YES | NO | HALF OR WHOLE   |
| Flank Steak (1, 1-2 lbs.)                            | YES | NO |                 |
| London Broil (3, 1.5 lbs.) Will eliminate Top Rounds | YES | NO |                 |
| Stew Meat.....\$1.75/lb.                             | YES | NO | # of lbs. _____ |
| Skirt Steak  | YES | NO |                 |
| Tenderized Round Steak.....\$1.75/lb.                | YES | NO | # of lbs. _____ |
| Beef Jerky.....\$18.50/lb. 3 lb. Minimum             | YES | NO | # of lbs. _____ |
| Smoked Summer Sausage....\$3.75/lb. 12lb. Min.       | YES | NO | # of lbs. _____ |
| Smoked Kielbasa.....\$4.40/lb. 15 lb. Minimum        | YES | NO | # of lbs. _____ |
| Short Ribs   | YES | NO |                 |
| Bulk Sausage.....\$2.25/lb. 5lb. Minimum             | YES | NO |                 |
| Link Sausage.....\$3.40/lb.                          | YES | NO |                 |
| Flavors: Breakfast                                   | YES | NO | # of lbs. _____ |
| Italian  | YES | NO | # of lbs. _____ |
| German   | YES | NO | # of lbs. _____ |
| Chorizo  | YES | NO | # of lbs. _____ |
| Bratwurst  | YES | NO | # of lbs. _____ |
| Polish   | YES | NO | # of lbs. _____ |

Please Check : Sliced Liver \_\_\_\_\_ Sliced Heart \_\_\_\_\_ Tongue (Extra \$10) \_\_\_\_\_ Soup Bones \_\_\_\_\_

**\*\*PLEASE READ: If the live weight is 1200 lbs., the hanging weight is reduced 50-60% which will bring it to 550 lbs. Aging of Beef for 14 days could reduce it by another 7%. After cutting and trimming fat, the carcass could lose another 40-60% depending on the cut and the fat content.**